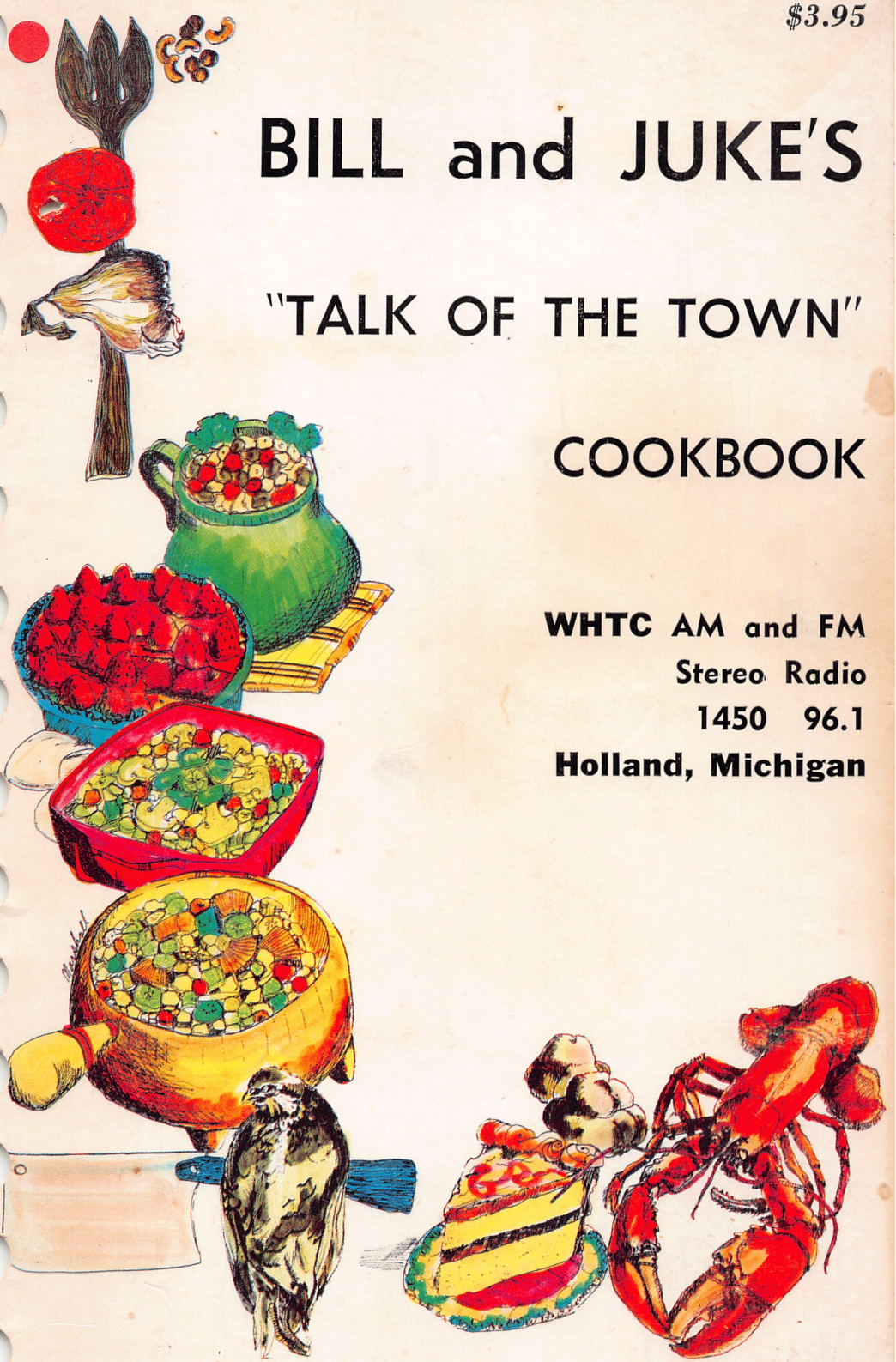
$3.95

BILL and JUKE'S

"TALK OF THE TOWN"

COOKBOOK



WHTC AM and FM
Stereo Radio
1450 96.1
Holland, Michigan



Holiday Inn®

OF HOLLAND

CORNER U.S. 31 AND 32nd STREET
HOLLAND, MICHIGAN 49423

This coupon good for ONE FREE DINNER with purchase of 3 or more dinners of equal value, Monday through Thursday.

EXPIRES MARCH 31, 1973

20% OFF **20% OFF**

THIS COUPON IS WORTH 20% OFF ANY MERCHANDISE IN THE STORE . . . (Excluding Sale Items)

LAKEWOOD MUSIC CENTER

LAKEWOOD SHOPPING PLAZA (NORTH RIVER at LAKEWOOD)

Musical Instruments — Organs — Pianos — Stereo — Tapes

COUPON EXPIRES DECEMBER 31, 1972

15% OFF

REGULAR PRICE MERCHANDISE WITH THIS COUPON

WERLEY'S

SNOWMOBILE & MOWER SERVICE & SALES

783 South Washington at 32nd Street

COUPON EXPIRES DECEMBER 31, 1972



Chick'n Lick'n

223 N. RIVER — HOLLAND

1 Block North of Thrifty Acres

This coupon good for $1.00 off on a bucket or barrel of Chicken.

EXPIRES DECEMBER 31, 1972

VAN NOORD

Magnavox Home Entertainment Center

This coupon good for **$10.00 off** on any TV antenna installation

Expires 9-30-72

3471 Kelly
Hudsonville, Michigan
Phone 669-6151

501 Chicago Dr.
Holland, Michigan
Phone 396-3141

HI LO CLEANERS

691 Michigan Ave.
Holland, Michigan

Expires 12-31-72

This side coupon worth $1.00 off on any $3.00 or more dry cleaning service.

- **Total personalized service**
- **Tailoring and alteration**
- **Drapery Cleaning**

HI LO CLEANERS

691 Michigan Ave.
Holland, Michigan

Expires 12-31-72

This side coupon worth $1.00 off on any $3.00 or more carpet cleaning service.

- **Hand laundered ironed shirts**
- **Suede and leather cleaning**
- **Shoe repair and polishing**

DE VRIES & DORNBOS COMPANY

Holland's Drapery Center
Downtown Holland
Phone 392-1891

This coupon good for a **10% discount** on the purchase of a bedspread or pillow.

Expires 9-31-72



by Breuker & Den Bleyker
Free Gift Wrapping
Open daily til 5 PM,
Monday & Friday til 9 PM.

Coupon worth **10% Off** of complete line of color-coordinated bath accessories only

Golden Swan Bath Shop

540 East 24th Street
Holland, Michigan
Phone 396-3593

Expires 12-31-72

Sears

This Coupon Worth

$1.00 OFF

SEARS 20 lb. LAUNDRY DETERGENT

Not Applicable to Sale Items

Void Dec. 31, 1972

When Presented at Sears in Holland

INTERIOR DECORATING can be a problem! But it's no problem for the professional designers at Great Lakes Tile & Carpeting.

THIS COUPON entitles you to a FREE plan for coordinating color, fabric and fashion in your home! No obligation.

GREAT LAKES TILE & CARPETING

"Fashions For Your Home", at 753 Lincoln Ave.

This Coupon Entitles You to 20% OFF the Regular Price of any of our Franchised Cosmetics.

PAUL'S PHARMACY

PRESCRIPTION SERVICE

803 Lincoln (Near 32nd Street) **396-5233**

THIS COUPON WILL EXPIRE JULY 15, 1972

FREE!

A $5.00 RECORD ALBUM or an 8-TRACK TAPE or YOUR CHOICE OF CASSETTE

(with this Coupon and a $40.00 or more purchase)

E & J RADIO CENTER

211 River Ave. . . . Near the Corner of River at 9th

OFFER EXPIRES OCTOBER 31, 1972

Good Through
Dec. 31, 1972

Good Through
Dec. 31, 1972

50 FREE
S & H GREEN STAMPS
With a $5.00 Purchase and Coupon

BEECHWOOD SUPER DOLLAR

Lakewood Shopping Plaza — North River at Lakewood

CHRYSLER
Plymouth

Ver Hage Of Holland

343 East 8th Street
Phone 396-3589

FREE **Oil and Lube on any New or Used Car purchased from April 1-July 15, 1972**

Eberhard
FOOD STORES

583 E. Eighth St. Holland

$1.00 OFF on a $10.00 PURCHASE

EXCLUDING BEER,
WINE & CIGARETTES

Customer's Name .....

Address .....

$3.00 **$3.00**

OFFER EXPIRES DECEMBER 31, 1972

ROXANNE'S BEAUTY SALON

35th STREET, JUST EAST OF SOUTH WASHINGTON

$3.00 Off on a

- **PERMANENT WAVE**
- **OR FROSTING**

Phone 396-2721

ARE YOU AN INSURANCE EXPERT?

If not, let us give you an independent and confidential review of your policies . . . no obligation, and we **may** even be able to **save** you **money!**

MARSILJE AGENCY

21 West 7th St.

JOIN MUZZY'S BIRTHDAY CLUB

(Entitles You to a FREE HAMBURG and SHAKE)

Send Us Your: Names
Addresses
Birth Dates

MUZZY'S

855 S. Washington
Holland, Mich. 49423

MUZZY'S . . .Where Broiling Makes The Difference

THIS COUPON IS WORTH 10% OFF

on your purchase of

ARTIFICIAL FLOWERS AND ARRANGEMENTS

ZWIEP'S SEED STORE AND GIFT SHOP

9 West 16th Street — Between River and Central

EXPIRES DECEMBER 31, 1972

MICHIGAN TILE INC.

THE BEST IN CARPET - TILE - FORMICA

$10.00 OFF ON A PURCHASE OF
$100.00 OR MORE WITH THIS COUPON

13 West 16th St. **392-1311**

THIS OFFER GOOD THROUGH DECEMBER 31, 1972

SKIP'S PHARMACY

700 Michigan Ave., Holland, Michigan

This coupon good for
$1.00 OFF on $5.00 purchase of cosmetics from any
Revlon, Prince Matchabelli, Faberge or Debbie Lynn Products.

Phone 392-8507 Expires December 31, 1972

THE COLOR HOUSE, INC.

136 East 8th St., Holland, Michigan

"Your deocrating headquarters"

- Artist Supplies
- Wall Coverings
- Pittsburgh Paints &
- Finishes

This coupon good for 10% off on any purchase.

Geo. Hoving EXPIRES MARCH 31, 1973 Nels Brieve

100 FREE S & H Green Stamps plus a coupon book good for 2000 extra stamps with future purchases.
Expires 9-15-72

Wolters Shell
East 8th & U.S. 31

- U-Haul Trailer & Truck Rentals
- Road & Wrecker Service

Phone 396-2317

FREE OIL FILTER
with a Texaco Oil Change and Lubrication at

TEXACO

Wolters Texaco
16th St. & U.S. 31

- We specialize in complete rust proofing.

Expires 9-15-72
Phone 392-9128

OK TIRE STORE

HOLLAND
396-6461
581 STATE
Corner 24th & State

10% Off On Any Tire Purchase

Expires 3-31-73

OFFER EXPIRES DECEMBER 31, 1972

THIS COUPON WORTH 20% OFF

Any Regularly Priced Merchandise

FRENCH CLOAK

"The Store Where Women Love To Shop"

30 East 8th Street **Downtown Holland**

---

1 MONTHS FREE RENTAL

This Coupon worth 1st months Rental on any new Washer, Dryer, Refrigerator, Range or Freezer.

Rental rates start at $6.00 per month!
1st year's rental can apply on purchase price!

Mass Appliance Co. 50 West 10th St. - 392-2716

10% OFF **10% OFF**

BOVEN DRY GOODS STORE

378 Central Ave.

10% Off Any Purchase through July 31, 1972

10% OFF **10% OFF**

YOU'RE INVITED TO DINE AT THE

ETEN HOUSE

JUST NORTH OF THE BRIDGE ON RIVER AVE.

This Courtesy Coupon will be worth $2.00 to one of our patrons when presented.

EXPIRES DECEMBER 31, 1972

NORTHWAY

"YOUR FRIENDLY SPARTAN STORE"

THIS COUPON WORTH 200 **EXTRA** TOP VALUE STAMPS

(with a $10.00 or more purchase anytime in 1972)

NORTH RIVER AVENUE . . . JUST NORTH OF THE BRIDGE

GOODYEAR

LAKE TIRE SERVICE

139 River Ave. **392-2351**

FRONT END ALIGNMENT $3.00 OFF

with this Coupon—(Regular Price $9.95 on any U.S. Car)

OFFER EXPIRES DECEMBER 31, 1972

THANK YOU

We of Van Wieren's Hardware take this opportunity to thank you for making our growth possible, and hope to serve you even better with our new facilities.

If you'll present this coupon, we'd like to express gratitude personally, and offer you a small gift, a token of our appreciation.

Van Wieren's Hardware **The friendly Ones . . . on Ottawa Beach Road**

Sears

This Coupon Worth

$10 ON ANY SINGLE PURCHASE

of $100 to $199 or use as

$20-$30-$40 Coupon according to purchase

When Presented at Sears in Holland

Not Aplicable to Catalog, Sale Items, or Service

Void Dec. 31, 1972

Modestly priced men's fashion

Jack DYKSTRA menswear

21 west 8th street
holland, michigan 49423
ph. (616) 396-7849

This coupon good for
10% discount
on any one purchase.
Expires 12-31-72

This coupon good for 10% off on any purchase at

HOLLAND ORCHIDS & FLORAL

Flowers for:

- BIRTHDAYS
- ANNIVERSARIES
- WEDDINGS
- FUNERALS
- HOSPITALS
- BEST WISHES

YOUR SOUTH SIDE FLORIST

196 W. 29th St. **Holland, Michigan** Phone 392-8625
Expires 3-31-73

STANDARD

DOWNTOWN SERVICE

The popular Standard Station
8th & Columbia
Holland, Michigan

Coupons good for **10% off** on any Atlas tire or battery purchase

Phone 396-4688 Expires 12-31-72

SPECIAL INTRODUCTORY OFFER!

GREAT LAKES **INDIANS**

A New and Different Pictorial Guide

by William Kubiak

A graphic survey of the history of these Indians. $14.95.



only $9.95
(with this coupon)
At
BAKER BOOK HOUSE
48 E. 8th St.
Holland, Michigan
Phone 396-5385

Repco-Lite Paints, Inc.

10% **Discount** **10%**

with this coupon

on any purchase over $10.00

Offer expires March 31, 1973

Factory Store
473 W. 17 Street

Holland, Michigan

Color Mart
Lakewood Plaza

DE PREE ELECTRIC

(Holland Electric Motor & Supply)
630 E. 32nd — Just east of Holiday Inn
Holland, Michigan

All Lighting Fixtures Regularly 25% off

This coupon good for an additional 10% off on any fixture

Expires 12-31-72

Phone 392-4000 or 392-1421

$1.00 **$1.00**

CAMPUS SHOP

Holland — Saugatuck

ONE JEAN BUCK

This coupon good for $1.00 towards the purchase of regular price jeans. One coupon only towards each pair of jeans.

Expires 12-31-72

$1.00 **$1.00**

BUNTE'S PHARMACY

Holland — Zeeland

This coupon good for

$1.00 discount on any order of cosmetics of $5.00 or more

COTY — MAX FACTOR — REVLON — LOVE — SHULTON

Expires 12-31-72

TEERMAN'S

20 East 8th Street
Downtown Holland

100 FREE S & H GREEN STAMPS

(With a $10.00 Purchase)

THIS COUPON OFFER EXPIRES DECEMBER 31, 1972

10% OFF **10% OFF**

TEN HARMSEL FURNITURE

Downtown Holland

10% Off All Regularly Priced Merchandise With This Coupon

10% OFF **10% OFF**

THIS COUPON WORTH

10% Off Any Purchase at Regular Retail Price!

KEPPEL'S

8th Street
at College Avenue

COMPLETE BUILDERS HARDWARE — FIREPLACE EQUIPMENT

OFFER EXPIRES OCTOBER 10, 1972

TEETERS SEWING CENTER

13 East 8th Street, Downtown Holland

— THIS COUPON WORTH —

20% OFF ON ALL FABRICS and NOTIONS

GOOD THROUGH DECEMBER 31, 1972

FREE CLEANING OF A WIGLET

A $4.00 VALUE!

when you have your hair shampooed, set and present this coupon!

HI FASHION BEAUTY

662 Butternut Drive, at Rose Park **396-3222**

OFFER EXPIRES DECEMBER 31, 1972

OFFER EXPIRES DECEMBER 31, 1972

ORDER A DELICIOUS BASKET DINNER

at

MISTER BILL'S

Then, with this coupon,

GET YOUR DESERT FREE!

33rd St. at Washington — Open from 6 A.M. - 11 P.M.

ANYTIME IN 1972

THIS COUPON WORTH 10% OFF

ON A SET OF TIRES!

JIM'S ZEPHYR AND DISCOUNT TIRE

At the "Y" — Michigan and 32nd Street

50c **50c**

This Coupon Good for 50¢ OFF the price of Photofinishing when redeemed with a roll of film for processing

WADE DRUG

13th and Maple Holland

"A COMPLETE DRUG STORE"

EXPIRATION DATE: DECEMBER 31, 1972

This side coupon good for
10% off on any
Fireplace Ensemble
VOGELZANG HARDWARE
Holland, Michigan
Expires 12-31-72

This side coupon good for
Paint Brush
at half price
with any gallon or more of paint
VOGELZANG HARDWARE
Holland, Michigan
Expires 12-31-72

JULIE'S

HOUSE OF HEALTH
This side coupon good for
$5.00 off on $25.00
health course
Phone 392-1300
Expires 12-31-72

HOUSE OF BEAUTY
This side coupon good for
$5.00 off on permanent or
$1.00 off on hair set
Phone 392-8543
Expires 12-31-72

701 Washington Ave., Holland

MUSKEGON CO-OP FEDERAL CREDIT UNION
HOLLAND SERVICE CENTER
329 SOUTH U.S. 31 P. O. BOX 837-C
HOLLAND, MICHIGAN 49423



Phone 392-3195

FREE COUPON
"Talk of the Town"
Cookbook
Expires 12-31-72

Open a Muskegon Co-op Federal Credit Union Savings Account with $200.00 or more or deposit $200.00 or more in your present account and receive FREE a "Talk of the Town" cookbook.

THE ZEELAND BOOK SHOP

156 East Main **Zeeland, Michigan**

50¢ OFF

on any Record on hand, other than Children's records.

Coupon Expires July 1, 1972

COUPON COUPON

FREE MOTOROLA or SONY TRANSISTOR RADIO

with purchase of

MOTOROLA QUASAR COLOR TV

at

SYBESMA'S TV

501 W. 17th St. — 352-3316

OFFER EXPIRES OCTOBER 31, 1972

OOSTING'S

Downtown Saugatuck

FURNITURE — CARPETING — APPLIANCES

La Z Boy, Conover, Sleepy Hollow, Tell City, and Pennsylvania House . . .

15% OFF all regular price furniture with this coupon!

COUPON EXPIRES DECEMBER 31, 1972

10% OFF Regular Priced Merchandise **10% OFF**

Women's sportswear, coats, dresses, lingerie, foundation and accessories! And boys and girls, both casual and dress wear!

DU MEZ

Downtown Holland

"You'll be proud to say, it came from Du Mez"

COUPON EXPIRES OCTOBER 31, 1972

TREAT YOUR FEET TO A PAIR OF QUALITY SHOES FROM

Phone 392-2821

Borr's BOOTERY

51 East 8th Holland, Mich.

Good Shoes...Well Fit

They deserve the best! They are carrying some great people around every day. Use this coupon for a 10% discount on any regular priced shoe. Expires Dec. 31, 1972

NORTHGATE FURNITURE & APPLIANCE

211 N. River **Holland**

Phone 396-4456

This coupon good for **10% off** on furniture, lamps and pictures.

Expires 3-31-73

Good thru December 31, 1972

AIR STEP
LIFE STRIDE
FANFARE
MILLER
P-F FLYERS

10% off with coupon

Wink's SHOES

"Quality Shoes — Carefully Fit"

● Zeeland ● Grand Haven
● Allendale

NUNN BUSH
WEYENBERG
CALUMET
RED WING
CHILD-LIFE
BLUE STAR

This coupon worth

$1 **$1.00** **$1**

towards the purchase of $10.00 or more

FURNITURE
DECORATING
SERVICE
* * *
HARDWARE

De Pree's

Zeeland, Michigan

HOUSEWARES
DRAPERIES
TOYS

It Would Be A Pleasure To Help You

This Coupon Expires Dec. 31, 1972

$1 **$1**

This Coupon good for 10% Discount on any Candle Department Purchase.

Don's Flowers & Gifts

217 East Main Street
ZEELAND, MICHIGAN 49464



This Coupon good towards Second Pack of Napkins, First Pack regular price, Second Pack half price with this Coupon.

Expires Dec. 31-72

Fifty All-Time

"Talk of the Town"

Favorites

FUDGESICLES

1 pkg. chocolate pudding
½ cup sugar
3 cups milk
1 small can evaporated milk

Bring to boil the pudding, sugar and milk. Chill. Whip evaporated milk and blend in. Pour into molds and freeze.

ONE MONTH FROSTING

1 cup sugar
½ cup shortening
1 stick margarine
1 egg yolk
½ cup milk
Vanilla to flavor

Beat exactly 15 minutes with electric beater. To flavor with other flavors, use half and half, sugar and flavoring. This frosting may be prepared and refrigerated for up to one month.

TATER TOT CASSEROLE

1 to 1½ lbs. hamburger
1 medium onion
2 cans any vegetable or Veg-All
2 cans Cream of Chicken soup
1 large bag of Tater Tots

Salt and pepper hamburger to taste and place in the bottom of a 9" x 13" pan. Add a layer of vegetables, a layer of Cream of Chicken soup and a layer of Tater Tots. Bake 1 to 1½ hrs. at 350°.

PISTACHIO PUDDING

1 pkg. Lucky Whip
2 pkg. lady fingers
2 pkg. pistachio pudding
2 cups of milk
Heath Bars

Make pistachio pudding with milk. Line pan with lady fingers, put in pudding. Top with remaining lady fingers. Cover with whipped Lucky Whip and cover with Heath Bar crumbs.

BLUEBERRY ORANGE BREAD

1 cup sugar
2 tbsp. oleo
1 egg
3 tbsp. orange rind
½ cup orange juice
¼ cup hot water
1 tsp. soda
½ tsp. salt
2 cups flour
1 cup fresh or frozen berries
TOPPING:
1 cup powdered sugar
½ cup orange juice

Mix ingredients in order and bake 1 hour at 350°. Top with glaze after baking.

BISHOPS CAKE

1½ cups sifted flour
1½ tsp. baking powder
¼ tsp. salt
3 oz. semi-sweet chocolate
2 cups dates (cut-up)
1 cup maraschino cherries (halved)
3 eggs
1 cup sugar

Measure and sift flour, baking powder and salt. Add chocolate and nuts. Beat eggs, add sugar to eggs and fold into mixture. Add fruit mix. Bake 1 hour at 325° in 9 inch tube pan.

RHUBARB BREAD

1½ cups brown sugar
⅔ cup liquid shortening
1 egg
1 cup sour milk
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
2½ cups flour
1½ cups raw diced rhubarb
½ cup nuts

Mix in order and put in two greased bread pans. Sprinkle with mixture of ½ cup sugar and 1 tbsp. butter. Bake 1 hour and 10 minutes at 325°.

FUDGE

4½ cups sugar
1 can evaporated milk (large)
2 sticks oleo
1 pkg. chocolate chips (6 oz.)
1 large Hershey bar
1 large jar marshmallow cream
½ to 1 cup nuts

Combine sugar, evaporated milk and oleo. Cook to soft ball stage. Stir in chocolate chips and Hershey Bar. Add marshmallow cream and nuts. Pour into buttered 9" x 13" pan.

POPSICLES

1 pkg. Koolaid
1 pkg. gelatin (same flavor)
1 cup sugar
2 cups boiling water
3 cups cold water

Dissolve Koolaid gelatin and sugar in boiling water. Add cold water and put into molds. While hardening push in stick.

NEVER FAIL MERINGUE

1 tbsp. cornstarch
2 tbsp. cold water
½ cup boiling water
3 egg whites
6 tbsp. sugar
Dash of salt
1 tsp. vanilla

Blend cornstarch and cold water in saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until cold. Beat egg whites at high speed, gradually add sugar until stiff. Turn mixer to low, add salt and vanilla. Gradually beat in cold cornstarch mixture. Beat again at high speed. Spread meringue on filled pie shell. Bake in moderate oven about 10 minutes.

COLE SLAW

3 cups sugar
2 cups vinegar
1 cup water
2 heads cabbage
2 tbsp. salt
1 stalk celery
1 tsp. celery seed
1 tsp. mustard seed
2 green and 2 red peppers

Boil sugar, vinegar and water. Let cool. Shred cabbage, add salt and let stand one hour. Squeeze juice out. Chop and add celery, peppers and spices. Add boiled mixture. Mix well and put in jars and seal.

FRUIT PIE FILLING

½ cup sugar
½ cup water
2 tbsp. minute tapioca

Bring just to boil. Put in pint cans and fill with fresh fruit. Cold pack and boil fifteen minutes.

BRAN MUFFINS

1 cup Crisco
2 cups boiling water
3 cups sugar
3 tsp. salt
4 eggs
2 cups All Bran (Kelloggs)
4 cups Nabisco 100% bran
5 cups flour
5 level tsp. soda
1 qt. buttermilk

Melt Crisco in boiling water and cool. Mix soda in buttermilk. Mix all ingredients and refrigerate. Bake 15-20 minutes at 400°. Batter may be stored under refrigeration for some time.

CARMEL CORN

4 qts. popped popcorn
1 cup brown sugar
1 stick margarine
¼ cup white syrup
½ tsp. salt
1 tsp. vanilla
1 tsp. soda

Boil together 5 minutes, brown sugar, margarine, syrup, salt and vanilla. Stir in soda and quickly pour over popped corn. Stir with buttered hands. Place in 250° oven, stirring every 15 minutes for one hour. Raw spanish nuts may be added if desired before mixture is baked.

RHUBARB JAM

5 cups cut up rhubarb
3 cups sugar
1 box strawberry gelatin

Combine rhubarb and sugar and allow to set overnight. Cook until rhubarb is transparent. Add 1 box strawberry gelatine. Stir until dissolved and pour into jars.

CROCK DILL PICKLES

½ bushel dill size pickles
½ bunch dry dill
3 gallons water
1 lb. salt
5 pods garlic
½ lb. pickling spices

Wash pickles and put in large crock distributing dill throughout. Prepare brine water with salt, sliced garlic and spices. Add to pickles until completely covered. Place inverted plate on top with weight to keep pickles covered. Let stand a week at room temperature. Refrigerate as needed to stop pickling process.

FRUIT BREAD

1 lb. raisins
1 lb. dates
2 eggs
2 cups sugar
4 tbsp. shortening
3 tsp. soda
1 cup nuts
4½ cups flour
1 tsp. salt
1 tsp. baking powder
1 can #2 crushed pineapple
32 cut up maraschino cherries

Cook raisins with 2¼ cups water for 15 minutes. Drain liquid and cool. Mix with pineapple juice and enough water to make two cups. Mix an extra cup of flour with raisins and dates and stir well. Cream shortening, sugar, eggs and liquid and flour, add fruit. Put in round cans and bake 1 hour at 350°.

STRAWBERRY ICING

1 stick margarine
1 box confectioner's sugar
½ pkg. frozen strawberries

MILE HI STRAWBERRY PIE

1 pkg. frozen strawberries thawed)
1 cup sugar
2 egg whites
½ tbsp. lemon juice
½ tsp. salt

Beat ingredients 15 minutes, fold in ½ pint of whipping cream (whipped). Put in graham cracker or baked pie shell and freeze 12 hours.

BALKEN BRIJ

3 lb. ground beef
2½-3 lb. beef liver
2½ lb. shoulder pork roast
2 lb. buckwheat flour (Part white flour may be used.)

Cook pork and liver 1 hour, add ground beef and cook through. Salt and pepper to taste. Remove pork and liver. Cut and grind fine. Grind ground beef, saving juice. Put in large kettle with juice. Add water to cover. Stir in about 2 lbs. buckwheat flour. Cook and stir with large wood spoon adding flour until very thick. Put in pans and bake 15 to 20 min. at 350°.

GRAPE WINE

1¼ bushels unwashed grapes
3 quarts boiling water
Sugar

Remove grapes from stems and mash. Add water, put ln crock. Let stand 14 days. Strain. Add 4 lbs. sugar for each gallon liquid. Put in gallon jugs. Do not seal until wine has finished working.

BALLOON WINE

1 12-oz. can frozen grape juice
4½ cups sugar
½ tsp. dry yeast
Water

Thaw juice and put in gallon jug with sugar, yeast and water to make full gallon. Tie large balloon over opening. Wine may be bottle after balloon goes down.

DANDELION WINE

2 qts. blossoms
2 lemons
4 quarts cold water
2 oranges
1 lb. raisins
½ yeast cake
2½ lb. sugar

Heat flowers and water. Let stand overnight and strain. Mix all together and let stand one week. Stir daily. Strain and bottle.

MILK DUD DESSERT

6 egg yolks beaten
1 cup sugar
1 cup rusk crumbs
½ cup chopped nuts
1 tsp. vanilla
1 tsp. baking powder
6 egg whites
48 Milk Duds (4 pkg.)
½ cup milk
1 cup powdered sugar
2 tbsp. butter melted
½ pt. whipping cream

Beat egg yolks, add sugar and beat again. Mix rusk crumbs, nuts, vanilla, baking powder. Fold in egg whites. Put in 9" x 13" pan and bake 30 minutes at 350°. Cool. Melt Milk Duds, mix in milk, powdered sugar and butter. Let stand until cool and creamy. Whip cream and pour over baked torte. Cover with sauce and refrigerate overnight. Grease pan for best results.

PRONTO PUPS

1 lb. hot dogs
1 cup corn meal
1¼ cups white flour
2 tsp. baking powder
1¼ tsp. salt
3 tbsp. sugar
2 tbsp. shortening
1 egg
½ cup milk

Combine corn meal, flour, baking powder, salt and sugar. Sift twice. Cut in shortening until it resembles fine crumbs, add beaten egg and milk. Add to dry mixture. Stir well until mixed. Put stick in hot dogs, dip in batter and fry in deep fat.

STRAWBERRY PIE

Enough fresh berries to fill baked pie shell
¼ cup cornstarch
1½ cups sugar
1½ cups water
Salt to taste
1 pkg. strawberry jello

Boil cornstarch, sugar and water, add salt and 1 package jello. Stir until dissolved and pour over berries. May be topped with whipped topping.

YES YES COOKIES

2 cups Graham cracker crumbs
½ cup powdered sugar
¼ cup soft margarine
1⅓ cups coconut
1 cup Rice Krispies
1 can Eagle brand milk
1 6-oz. pkg. chocolate chips
2 tbsp. peanut butter
2 tbsp. margarine

Mix crumbs, powdered sugar and margarine. Pat into 9" x 13" pan. Refrigerate. Mix coconut, Rice Krispies and milk. Drop on first mixture and spread evenly. Bake 15 minutes at 350°. Melt chocolate chips, peanut butter and oleo. Spread over other mixture and refrigerate.

POTATO CHIP COOKIES

1 scant cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
2 cups flour
½ tsp. salt
1 tsp. soda
1 cup crushed potato chips

Mix shortening, sugar and eggs. Sift flour, salt and soda. Mix all ingredients, add potato chips and drop on ungreased cookie sheet at 325°. Chopped nuts may be added if desired.

GRAPE JUICE

100 grapes
1 cup sugar
Boiling water

Put grapes and sugar in clean quart jar, fill with boiling water and seal.

PIGS IN THE BLANKET

2 sticks oleo
1 tsp. salt
3 tbsp. baking powder
3 cups flour
1 cup milk
3 lbs. meat

Blend oleo and dry ingredients with pastry blender. Add milk. Roll meat into crust and bake 30-40 minutes at 350°. Meat may be half pork sausage and half ground beef or mix with three crushed rusks.

PUDDING CAKE

1 pkg. chocolate pudding (cooked as directed). Blend in 1 pkg. chocolate cake mix. Sprinkle with ½ cup semi-sweet chocolate and ½ cup chopped nuts. Bake 30-35 minutes at 350°. Any combination of pudding and cake mix may be used.

CAKE MIX COOKIES

1 pkg. cake mix (any flavor)
½ cup oil
2 eggs
Nuts are optional

Drop by spoonfuls on greased cookie sheet. Bake 10 minutes at 350°.

IMPERIAL COOKIES

2 sticks oleo
1½ cups flour
1 cup sugar
1 tsp. vinegar
½ tsp. soda

Cream oleo and sugar, add other ingredients and drop from teaspoon on cookie sheet. Bake 30 minutes at 300°.

GUM DROP COOKIES

1 cup butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp. vanilla
2 cups sifted flour
1 tsp. baking powder
¼ tsp. salt
2 cups quick oats
1 cup flaked coconut
1 cup nuts
1 cup colored gum drops

Cut up gum drops. Cream butter and sugar, add egg and vanila. Beat well. Sift dry ingredients and stir into creamed mixture. Add remaining ingredients and drop by teaspoons on ungreased cookie sheet. Bake 10 min. at 375°.

COHO SALMON

2 lbs. Salmon
½ cup thick salad dressing
2 tbsp. lemon juice
¼ tsp. salt
1 can dry french fried onions
¼ cup grated parmesan or romano cheese

Put salmon in shallow dish and marinate 30 minutes with dressing, lemon juice and salt. Put in a greased baking dish and cover with crushed onions and cheese mixture. Bake 25-30 minutes at 350°.

BLACK BOTTOM CUP CAKES

8 oz. cream cheese
1 egg
⅓ cup sugar
⅛ tsp. salt
6 oz. chocolate chips
1½ cups flour
1 tsp. baking soda
1 cup water
⅓ cup wesson oil
½ tsp. salt
1 cup cocoa
1 tbsp. vinegar
1 tsp. vanilla

Mix cream cheese with unbeaten egg. Add sugar and salt, beat and stir in chocolate chips. Set aside. Sift flour and soda, add water, oil, salt, sugar, cocoa, vinegar and vanilla. Beat until combined. Fill baking cups ⅓ full of batter. Add 1 heaping tablespoon of cheese mix to each. Bake 30-35 minutes at 350°.

CHEESE CAKE—CRUMB CRUST

1 box (6 oz.) rusk rolled fine
½ cup margarine melted
¼ cup sugar

Mix crumbs, sugar and margarine. Reserve ⅓ cup and pack remainder on bottom and halfway up sides of buttered 9" spring form pan.

JELLO DESSERT

1 29-oz. can apricots
1 29-oz. can crushed pineapple
2 pkgs. orange jello
2 cups hot water
1 cup mixed juice
¾ cup miniature marshmallows
½ cup sugar
3 tbsp. flour
1 egg slightly beaten
1 cup mixed juice
2 tbp. butter
½ cup whipping cream

Mix apricots and pineapple. Dissolve jello in hot water. Stir in fruit, 1 cup juice and marshmallows. Chill. Combine sugar, flour, egg, and 1 cup juice. Cook over low heat until thick. Remove and stir in 2 tbsp. butter. Cool. Fold in whipped cream and spread over jello.

NO PEEP BEEF STEW

2 lbs. stewing beef
1 cup tomato juice or sauce
2 tbsp. minute tapioca
Salt and pepper to taste
3 medium size potatoes
3 carrots
3 medium onions
Celery to taste

Mix ingredients and place in 11" x 7" pyrex dish. Wrap in foil and bake 5 hours at 250°.

LIVER PASTE

1 lb. liver
2 hard boiled eggs
1 onion
Chicken fat
Salt and pepper to taste

Broil liver 10 minutes, turning once. Cool and remove skin and veins. Grind together with eggs. Saute onion in chicken fat and add. Season and add more chicken fat to desired consistency.

RICE KRISPIE COOKIE

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
2 cups flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 tsp. vanilla
2 cups oatmeal
1 cup rice krispies
1 cup shredded coconut
1 cup chopped nuts

Mix all ingredients in order and drop by teaspoons on ungreased cookie sheet. Bake 8 minutes at 375°.

CHICKEN LOAF

5 to 6 cups cut up chicken
1 cup milk
1 cup chicken broth
2 cups bread crumbs
2 eggs slightly beaten
Salt and pepper to taste
1 cup chopped celery (optional)
Top with:
1 can mushroom soup
½ cup milk
½ cup broth

Mix ingredients and put in loaf pan. Bake 1 hour at 350°. Cover with topping.

ORANGE ANGEL FOOD DESSERT

6 oz. pkg. orange Jello
1 pt. orange sherbet
1 large can Mandarin oranges
1 pkg. Dream Whip
1 can flaked coconut
1 loaf angel food cake

Dissolve Jello in 2 cups hot water. Add juice of oranges. Chill until cool but not set. Add sherbet, stirring till mushy. Refrigerate. Whip Dream Whip, add mandarin oranges and blend with first mix. Cut cake in eight slices. Place in 9" x 13" pan and cover with orange mixture. Sprinkle with coconut and refrigerate.

BLUEBERRY PEACH JAM

2 cups blueberries
2 cups diced peaches
¼ cup peach juice
Rind of one orange
2¼ cups sugar
¼ tsp. salt

Combine blueberries and peaches, add juice. Grate orange rind and add. Bring mixture to boil and simmer 10 minutes. Add sugar and salt. Boil 20 minutes, stirring constantly. Put in jars and seal.

ONION RINGS

1 Bermuda onion
¾ cup flour
¼ tsp. salt
1 tsp. baking soda
2 tbsp. melted shortening
1 egg
½ cup milk

Slice onion in ¼ inch slices. Mix all other ingredients in order. Dip rings in mixture and deep fry.

CHEESE CAKE FILLING

2 lbs. cottage cheese
¼ cup melted butter or oleo
4 eggs
¾ cup sugar
¼ cup heavy cream
¼ cup flour
½ tsp. salt
¼ cup lemon juice
1½ tsp. grated lemon rind and orange rind

Beat cottage cheese and butter until blended. Add eggs one at a time beating after each addition. Beat in sugar and cream. Add and beat in flour, salt and rind. Pour into lined pan and sprinkle with reserved crumbs. Bake 1½ hours at 300°. Cool and remove from pan.

CRAZY CRUST APPLE PIE

1 cup flour
1 tsp. baking powder
½ tsp. salt
1 tbsp. sugar
1 egg
⅔ cup shortening
¾ cup water
1 can (1 lb. 5 oz.) apple filling
1 tbsp. lemon juice
½ tsp. apple pie spice

Combine flour, baking powder, salt, sugar, egg, shortening, water and blend or beat two minutes at medium speed. Pour into nine inch pie tin. Pour in filling mixture. DO NOT STIR. Bake 45-50 minutes at 425°.

NO BAKE COOKIE

½ cup milk
5 tbsp. cocoa
½ cup oleo
2 cups sugar
Pinch of salt
3 cups quick oats
½ cup coconut
½ cup peanut butter
1 tsp. vanilla

Mix milk cocoa, oleo, sugar and salt. Bring to a rolling boil. Remove from heat and add oats, coconut, peanut butter and vanilla. Drop on wax paper and allow to harden.

COTTAGE CHEESE–FRUIT SALAD

1 large box prepared Cool Whip
1 3-oz. pkg. strawberry jello
1 small pkg. cottage cheese
1 can drained fruit cocktail

Mix together in casserole and refrigerate. After 30 to 60 minutes stir again and refrigerate until serving.

PASTRIES AND BREADS





COOKIES

CREAM CHEESE COOKIES

Cream:
1 cup sugar, either white or brown. I like the brown.
1 cup butter
1 3-oz. pkg. of cream cheese
Add:
3 tbsps. of cream and
2½ cups of flour
1 tsp. vanilla
½ cup chopped nuts
P.S.–NO EGGS

Form into balls about the size of a walnut and press on ungreased cookie sheet, with the bottom of a glass spread with butter and dipped in sugar. Bake 350° for 10 min.

RICH BUTTER COOKIES

1 cup white sugar
1 cup brown sugar
2 cups butter
4½ cups flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
3 eggs
½ cup walnut meats

Cream butter and sugar 'til creamy and add eggs. Sift dry ingredients together and put into creamed mixture. Add nutmeats. Shape into a roll and refrigerate over night. Slice and bake 15 to 20 minutes.

EMMA'S JEWEL BUTTER CLUSTERS

½ cup softened butter
½ cup sugar
1 egg
1 tsp. vanilla
1 cup plus 2 tbsp. flour
¼ tsp. soda
¼ tsp. salt
½ cup chopped nuts
1 cup mixed fruit

Mix together until light and fluffy the butter, sugar, egg and vanilla. Add sifted dry ingredients and the fruit and nuts. Mix well. Drop rounded teaspoonfuls about 2 inches apart on lightly buttered cookie sheet. When delicately browned, remove from cookie sheet to racks to cool. Cookies will be soft. Store in tight container. Recipe may be doubled. Bake at 375° 8 to 10 minutes.

COOKIES

SOUR CREAM COOKIES

½ cup butter
1 cup sugar
1 egg
¼ tsp. salt
1 tsp. vanilla
¼ tsp. nutmeg
½ cup sour cream
1 tsp. soda
2½ cups flour

Cream butter, sugar, salt, vanilla and nutmeg. Add egg and mix 'til creamy. Add sour cream in which soda has been dissolved. Add flour, mix thoroughly. Add more flour, if necessary. Roll out dough until thin and cut with cookie cutter. Sprinkle with sugar and bake at 425° 'til light brown.

SOFT SUGAR COOKIES

1 cup butter
1½ cups sugar
2 eggs
1 cup sour cream
1½ tsp. vanilla
4½ cups sifted flour
1 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
½ tsp. nutmeg

Cream the butter, add the sugar, and cream till light and fluffy. Add eggs and beat well. Add sour cream and vanilla and blend well. Add sifted dry ingredients. The dough will be quite soft. Chill for several hours. Roll to ½ inch thickness, cut and bake at 375° for 12 minutes.

DATE ICE BOX COOKIES

1 cup white sugar
1 cup brown sugar
1 cup lard or crisco
3 eggs
1 tsp. vanilla
4 cups flour
1 tsp. soda

Cream shortening, sugar and eggs. Beat thoroughly. Sift soda and flour; add to first mixture. Roll out to ½ inch thickness and spread with the following filling:

Mix 1 lb. dates, cut fine, ½ cup sugar, ¾ cup water. Cook together until thick. Then add ½ cup broken nut meats and let cool.

Roll like a jelly roll. Set in refrigerator overnight. Next morning, cut into thin slices and bake in 375° oven for 10 to 12 minutes or until done.



COOKIES

BANANA-WALNUT COOKIES

Makes 5 dozen

1½ cups sifted all-purpose flour
1 tsp. baking powder
¼ tsp. soda
½ tsp. salt
1½ tsps. cinnamon
1 cup firmly-packed brown sugar
⅔ cup shortening, soft
1 egg
¼ cup milk
1 cup mashed bananas
½ cup chopped walnuts
2 cups rolled oats (quick or old fashioned, uncooked)

Heat oven to moderate (375° F.). Sift together flour, baking powder, soda, salt and cinnamon into bowl. Add brown sugar, shortening, egg, milk and banana. Beat until smooth, about 2 minutes. Stir in walnuts and oats. Drop by teaspoonsful onto greased cookie sheets. Bake in preheated oven (375° F.) 12 to 15 minutes.

JUMBO RAISIN COOKIES

Add 1 cup water to 2 cups raisins and boil for 5 minutes. Cool. Cream 1 cup shortening and add 2 cups sugar. Add 3 eggs and beat well. Add 1 tsp. vanilla and cooled raisin mixture. Add 1 cup chopped nuts. Sift together 4 cups sifted all-purpose flour, 1 tsp. baking powder, 1 tsp. soda, 2 tsp. salt, 1½ tsp. cinnamon, ¼ tsp. nutmeg and ¼ tsp. allspice. Add to raisin mixture and blend. Drop by teaspoonfuls on greased cookie sheet. Bake in hot oven (400° F.) 12 to 15 min. Makes 60.

POWDERED SUGAR COOKIES

1 lb. butter or margarine
1 cup powdered sugar
1 cup granulated sugar
2 eggs
4 cups flour
2 tsp. vanilla

Roll the dough in balls the size of a walnut. Pat down a little bit. Take water glass, dip bottom in granulated sugar and press the cookies flat to about the size of the water glass or a little thinner. Cookies should be thin when baked. Bake 350° for 10 minutes.

COOKIES

CHOCOLATE CHIP CHOW MEIN COOKIES

5 tbsp. butter
½ cup brown sugar
¼ cup white sugar
1 egg
2 tbsp. water
1 tsp. vanilla
½ cup sifted flour
½ tsp. each cinnamon and salt
¼ tsp. each ginger and baking soda
1 cup each rolled oats and crisp rice cereal
½ cup slivered almonds
½ cup fine chow mein noodles
½ cup semi-sweet chocolate bits

Cream the butter and sugar until it is fluffy. Then add egg, water and vanilla. Now beat it thoroughly. Add sifted dry ingredients and remaining ingredients; mix well. Moisten your hands with cold water and form the dough into balls, using about 1 tablespoon for each cookie. Place them on greased cookie sheets and bake at 350° for about 15 minutes or until cookies are delicately browned. Makes 3 dozen.

SOFT CHOCOLATE CHIP COOKIES

¾ cup brown sugar, ¾ cup white sugar, 1 cup shortening. Cream together and add 3 eggs, one at a time, beating after each egg. Sift together: 3 cups flour, ½ tsp. salt, ½ tsp. baking powder, 2 tsp. soda, dissolved in tbsp. hot water. Mix all together, then add 1 cup dates, 1 cup nutmeats, 1 12-oz. pkg. chocolate chips. Drop by spoonful on greased cookie sheet. Bake at 375° for 10 minutes.

CHRISTMAS BUTTER HORNS

(About 50 cookies)

½ lb. soft butter
⅞ cup confectioners sugar
2⅛ cups flour
¼ lb. almonds, ground
1 tsp. vanilla
Grated rind of 1 lemon

Place all ingredients in a large bowl and work together with fingers until well blended. Shape into crescents about 2 inches long. Bake on ungreased cookie sheets in a 400° F. oven for about 8-10 minutes or until golden brown. When slightly cool, dust with confectioners sugar.



COOKIES

WALNUT PARTY BALLS

(Makes 3 dozen)

½ cup shortening and butter mixed
⅔ cup sugar
1 egg, separated
1½ cups sifted flour
½ tsp. salt
2 tbsp. milk
½ tsp. vanilla
¼ cup chopped candied cherries
¾ cup finely chopped walnuts

Cream shortening and sugar until fluffy. Blend in egg yolk. Sift into creamed mixture alternately with milk. Add vanilla and cherries. Shape into small balls. Beat egg white until foamy. Dip balls in egg white, let drain, then roll in chopped nuts. Place on lightly greased baking sheet and bake in hot oven, 400° F. 15 to 18 minutes or until lightly browned. Remove to wire racks to cool.

NUTMEG COOKIES

3 cups flour
1¼ cups sugar
3 tsp. baking powder
2 tbsp. nutmeg
1 cup lard or shortening (not butter or margarine)
3 eggs

Sift the dry ingredients in large bowl. Add lard or shortening and mix like you would for pie crust. Then add the three eggs. Form into balls the size of a walnut and place on cookie sheet. Flatten down and make the imprint with a fork criss cross on the cookie. Bake at 350°. Makes about 5 dozen cookies. The cookies are more crisp like pie crust dough when lard or shortening is used.

FRUIT CAKE COOKIES

½ cup shortening
1 cup brown sugar (packed)
1 beaten egg
¼ cup sour milk or buttermilk
1¾ cup flour
½ tsp. soda
½ tsp. salt
½ cup maraschino cherries (cut up)
1 cup dates (cut up)
½ cup chopped nuts

Mix thoroughly shortening, sugar and egg. Stir in sour milk. Sift in together flour, soda and salt. Mix in nuts, cherries and dates. Chill in refrigerator for 2 hours or more. Drop dough with teaspoon on lightly greased pan. Bake 8 to 10 minutes in 350° oven.

COOKIES

SNICKERDOODLES

1 cup soft shortening
1½ cups sugar
2 eggs
2¾ cups sifted flour
2 tsp. cream of tartar
1 tsp. soda
½ tsp. salt

Preheat over to 400° F. Mix ingredients thoroughly. Roll into balls the size of walnuts. Roll in mixture of 2 tbsp. sugar and 2 tsp. cinnamon. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes in moderately hot oven until lightly browned, but still soft. (These cookies puff up at first, then flatten out with crinkled tops.) Makes about 5 dozen 2" cookies.

NO-ROLL SUGAR CRINKLES

1 cup butter or margarine (room temperature)
2 cups sugar
2 eggs
1 tsp. vanilla
2⅔ cups sifted flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
Sugar and water

Cream butter and sugar until light and fluffy. Beat in eggs, one at a time, and vanilla. Sift together flour, cream of tartar, soda and salt. Blend into creamed mixture. Cover. Chill one to two hours. Form dough into balls, using one tbsp. of dough for each ball. Dip in sugar and place 2 inches apart on greased baking sheet. Sprinkle each ball lightly with 2 or 3 drops of water. Bake in moderate oven (350°) about 20 minutes or until just lightly browned. Remove at once to cooling rack. Makes about 5 dozen.

GINGER SNAP COOKIES

¾ cup lard
1½ cups white sugar
2 eggs
¾ cup molasses
3 tsp. ginger
4 tsp. soda
4 cups flour
1 tsp. salt
1 tsp. cinnamon
½ tsp. vanilla

Cream lard, sugar, eggs and molasses together. Sift flour and measure; then add ginger, salt and cinnamon and sift again; then add vanilla. Lastly add soda which has been dissolved in four teaspoons hot water. Roll in small balls and put on greased cookie sheet.



COOKIES

PINEAPPLE DROP COOKIES

2 cups brown sugar
⅔ cup shortening
1 egg
¼ cup pineapple juice (drained from pineapple)
½ cup sour cream or 1½ tsp. vinegar to ½ cup milk
1 tsp. soda
1 tsp. baking powder
3½ cups flour
¾ cup drained crushed pineapple
¼ tsp. salt
¼ cup nuts

Cream brown sugar and shortening. Add egg and juice. Combine soda and sour cream, add to mixture with baking powder, flour and salt. Fold in crushed pineapple and nuts. Drop by teaspoon on greased cookie sheet. Bake 12 to 15 minutes at 375°.

For raisin cookies substitute ¼ cup raisins and ¼ cup raisin juice for pineapple & juice. Or if you want just plain batter, add another egg in place of juice.

Makes about 5 dozen medium sized cookies.

HONEY COOKIES

3 well beaten eggs, 1 cup honey, 1½ cups brown sugar, 1½ tsp. soda in 4 tbsp. hot water, 3 cups flour with the following added: 1 tsp. cloves, 1 tsp. cinnamon, ¼ tsp. nutmeg, ½ tsp. salt. Chill dough 5 hours. Roll out on floured board and cut with cookie cutter. Bake at 300° to 12-15 minutes.

MOLASSES COOKIES

1 cup sugar
1 cup shortening
1 cup light molasses
1 tbsp. cider vinegar
6 cups flour
½ tsp. salt
1 tsp. soda
½ tsp. baking powder
1 tsp. ginger
1 tsp. cinnamon
2 eggs beaten

Combine sugar, shortening, molasses and vinegar in a saucepan. Bring to a boil. Cook 2 minutes. Cool. Sift flour, measure, sift again with salt, soda, baking powder and spices. Add eggs to cooled molasses mixture. Add dry ingredients. Mix well and chill. Roll out on lightly floured board, about ⅛ to ¼ inch thick. Cut. Put on greased baking sheet. Bake in moderate (375°) oven 8 to 10 minutes or until done.

COOKIES

SALTED PEANUT COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
2 eggs
2 cups flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. vanilla
1 cup crushed cornflakes
1 cup oatmeal
1 cup salted Spanish peanuts

Cream the sugar and shortening, add eggs one at a time, add rest of ingredients in order given. Roll into balls the size of a walnut. Dip top half in granulated sugar and place on cookie sheets. Bake at 350° for 8 minutes.

WALNUT CLUSTERS

¼ cup soft butter
½ cup sugar
1 egg
1¼ tsp. vanilla
1½ squares unsweetened chocolate, melted
½ cup sifted flour
¼ tsp. baking powder
½ tsp. salt
2 cups coarsely broken English walnuts

Cream butter and sugar until fluffy. Add egg and vanilla. Beat well. Stir in melted chocolate, add flour sifted with baking powder and salt, add nuts. Drop by teaspoonful on greased baking sheet. Bake at 350° for 10 minutes. Makes 30 Walnut Clusters.

CANDY CANE COOKIES

1 cup butter or margarine
2 tsp. vanilla
½ cup powdered sugar
2 tbsp. water
2½ cups flour
½ tsp. salt
1½ cups uncooked oatmeal

Heat oven to 325°. Beat butter and vanilla until creamy, add sugar, beat until fluffy. Add water. Sift together flour and salt, add to butter mixture, mixing well. Stir in oatmeal until blended. Dough will be stiff. Shape into candy canes. Place on ungreased cookie sheets. Bake at 325° for 20-25 minutes. Cool. Frost with thin white powdered sugar frosting and stripe with red frosting. Makes 24 canes.



COOKIES

OLD FASHIONED OATMEAL COOKIES

1 cup seedless raisins
1 cup water
¾ cup soft shortening
1½ cups sugar
2 eggs
1 tsp. vanilla
2½ cups flour
½ tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves
2 cups rolled oats
½ cup chopped nuts

Simmer raisins and water in a pan over low heat until raisins are plump. Drain raisin liquid into measuring cup, add water to make ½ cup. Heat oven to 400°. Cream shortening, sugar, eggs and vanilla. Stir in raisin liquid, blend flour, baking powder, soda, salt and spices, stir in. Add oatmeal, nuts and raisins. Drop rounded teaspoonfuls onto ungreased baking sheet. Bake 8-10 minutes. Makes 6½ dozen.

CRISS CROSS COOKIES

4 cups sifted flour
1½ tsp. soda
2 tsp. cream of tartar
1 tsp. salt
1⅓ cups vegetable shortening
2½ cups brown sugar, packed
1½ tsp. vanilla
1 tsp. lemon extract
3 eggs

Sift flour, measure, and sift again with soda, cream of tartar and salt. Cream shortening, add sugar gradually. Add vanilla and lemon flavoring and eggs. Beat until light and fluffy. Add flour and mix until a smooth dough. Chill several hours. Roll a level tablespoon of dough into a ball. Place on greased cookie sheet. Press lightly with tines of a fork making a crisscross pattern. Bake at 375° for 8-10 minutes. Makes 8 dozen.

CUT OUT SUGAR COOKIES

1 cup butter or margarine
1½ cups powdered sugar
1 egg
1 tsp. vanilla
2½ cups sifted flour
1 tsp. soda
1 tsp. cream of tartar

Cream butter or margarine, powdered sugar. Add egg and vanilla. Add flour sifted with soda and cream of tartar. Chill dough. Roll thin and cut with cookie cutters. Place on greased cookie sheet and decorate with colored sugar. Bake at 400° for 5-6 minutes. Makes 4 dozen cookies.

COTTAGE CHEESE COOKIES

¾ cup candied pineapple
¼ cup nut meats
1 cup shortening
½ cup cream cottage cheese
¼ cup sugar
¼ tsp. salt
1 tsp. vanilla
2½ cups sifted flour

Heat oven to 400°. Chop the pineapple and nuts. Cream shortening, add cottage cheese, sugar, salt and beat until light. Stir in vanilla, pineapple, nuts and flour and mix until smooth. Roll dough ¼" thick, cut into strips 2"x3". Place on greased cookie sheet and bake 12-15 minutes. Cool. Makes 18.

PUMPKIN COOKIES

½ cup margarine
1 cup sugar
1 cup pumpkin
1 tsp. cinnamon
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
2 cups flour
1 tsp. vanilla
½ cup chopped nuts

Blend margarine and sugar, add pumpkin. Sift together flour, baking powder, baking soda, salt and cinnamon, add to blended sugar and margarine, add vanilla and nutmeats. Bake on greased cookie sheets at 350° for 12-15 minutes. Frost with powdered sugar frosting.
P.S. This recipe contains no eggs.

PRUNE COOKIES

2 cups brown sugar
⅔ cup shortening
2 eggs
1 tsp. vanilla
Scant ½ cup milk
½ tsp. soda
1½ cups chopped cooked prunes
3½ cups flour
1 tsp. baking powder
1 tsp. cinnamon
½ tsp. salt
1 cup nuts

Cream shortening and sugar, add eggs and vanilla. Add prunes and sifted dry ingredients and milk. Add nuts. Drop by small spoonful on greased cookie sheet. Bake at 350° about 12 minutes. *Frosting*: Grind rind of small orange, add to powdered sugar and moisten with orange juice.



PEACH CREAM PIE

Crust:
2 cups flour
¼ tsp. baking powder
½ tsp. salt
2 tbsp. sugar
½ cup (1 cube) butter or margarine

FRUIT FILLING:
6 medium sized freestone peaches
¾ cup sugar
¼ tsp. cinnamon
3 egg yolks
⅔ cup heavy cream

Sift and measure flour. Combine flour in a bowl with baking powder, salt, and sugar. Finely cut in the butter. Pour mixture into a 10-inch pie pan or an 8 inch square baking pan. With fingers pat crumbly mixture evenly and firmly over bottom and sides of pan, making a smooth or decorative rim. Peel, halve, and pit peaches: arrange cut side up in crust (if they wobble, slice small piece from rounded side). Mix sugar with cinnamon and sprinkle evenly over fruit. Bake in a hot oven (400°) for 15 minutes. Blend egg yolks with cream; pour over fruit, letting some cream run into centers of the peaches. Continue baking for 30 minutes more, or until filling is set. Let cool at least 1 hour before cutting. Serve chilled. This cookie-like, butter rich crust used in this pie is similar to the base for the German kuchen, an open faced tart.

TAOS CHOCOLATE CHEESE PIE

CHOCOLATE GRAHAM CRUST: Mix thoroughly: 1½ cups graham cracker crumbs, ¼ cup brown sugar, ⅛ tsp. nutmeg, ⅓ cup melted butter, 1 oz. unsweetened chocolate, melted. Press into 9" pie pan and chill until firm. Save some for topping.

FILLING: 1 6-oz. pkg. chocolate chips, 1 8-oz. pkg. cream cheese, softened, ¾ cup light brown sugar, ⅛ tsp. salt, 1 tsp. vanilla, 2 eggs, separated, 1 cup heavy cream whipped.

Melt chocolate over hot water and cool 10 minutes. Blend cream cheese, ½ cup sugar, salt and vanilla. Beat in egg yolks, one at a time. Beat in cooled chocolate. Blend well. Beat egg whites until stiff but not dry. Gradually beat in ¼ cup sugar, beat until stiff and glossy. Fold chocolate mixture into beaten whites. Fold in whipped cream. Pour into chilled crust. Sprinkle crumbs over the top and chill overnight.

PIES

PEAR CRUMBLE PIE

6 medium pears, pared, cored and cut in eighths (4 cups)
½ cup sugar
1 tsp. grated lemon peel
3 tbsp. lemon juice
½ cup flour
½ cup sugar
½ tsp. ginger
½ tsp. cinnamon
¼ tsp. mace
⅓ cup butter or margarine
1 9″ unbaked pie shell

Mix pears, ½ cup sugar, lemon peel and juice. Put in pie shell. Combine sugar, flour and spices, cut in butter until crumbly. Sprinkle over pears. Bake at 400° 45 minutes. Top with whipped cream or whipped topping.

FRUIT COCKTAIL PIE

2 cups fruit cocktail
1 3-oz. pkg. lemon jello
½ cup cold water
One pint vanilla ice cream

Drain fruit cocktail, reserving syrup. Add water to syrup to make 1 cup. Heat to boiling, add jello and stir until dissolved. Add cold water, then ice cream and stir until melted. Chill until mixture mounds slightly when spooned, about 15 to 20 minutes. Fold in fruit and pour into vanilla cookie or graham cracker crust.

SOUR CREAM WALNUT PIE

½ cup butter
½ cup brown sugar
¾ cup granulated sugar
4 eggs beaten
½ tsp. salt
½ cup commercial sour cream
¼ cup light corn syrup
¼ tsp. lemon extract
1 tsp. vanilla
1½ cups walnut meats, chopped
1 unbaked 9″ pie shell

Combine butter, sugars, eggs, salt, sour cream and corn syrup in saucepan. Mix well and heat gently stirring until well blended, about 5 minutes. Remove from heat and add extracts and nuts. Pour into pie shell and bake at 350° for 1 hour or until the center is set.



WHITE CHRISTMAS PIE

1 envelope gelatine
¼ cup cold water
2 tbsp. sugar
3 tbsp. flour (level)
½ tsp. salt
1¼ cups milk
¼ cup mixed chopped candied fruit
Confectioners sugar
2 egg whites
¼ tsp. cream of tartar
½ cup sugar
¾ tsp. vanilla
½ cup whipping cream
1 baked pastry shell

Sprinkle gelatine over cold water to soften. Combine in sauce pan, sugar, flour and salt. Gradually stir in milk. Cook over low heat stirring constantly until mixture comes to a boil. Boil one minute, remove from heat. Stir in softened gelatine. Let cool until partially set. Meanwhile roll fruit in confectioners sugar to coat thoroughly. Beat egg whites with cream of tartar until foamy. Gradually add ½ cup sugar, beating until stiff peaks are formed. When gelatine mixture is partially set, beat with egg beater until smooth. Blend in vanilla. Fold in beaten egg whites and fruit; then, whip cream and fold in last. Pour into pie shell and chill about two hours. Just before serving, garnish with colored sugar and coconut.

STREUSEL TOP MINCE PIE

Line pie plate with pastry. Cover pastry with 2 cups prepared mincemeat, add ½ cup sugar to 2 cups sliced apples and place on top of mincemeat. Mix ¼ cup sugar and ½ cup flour. Cut in 3 tbsp. butter to form crumb mixture. Sprinkle top of apples with mixture. Set in preheated 450° oven for 10 minutes. Reduce heat to 350° and bake 35 minutes.

VELVETY CUSTARD PIE

4 slightly beaten eggs
½ cup sugar
¼ tsp. salt
1 tsp. vanilla
2½ cups scalded milk
9″ pie shell unbaked
Roll dough to less than ⅛″.

Preheat oven to 475°. Mix eggs, sugar, salt and vanilla. Slowly stir in milk, at once pour into shell, dash with nutmeg. Bake pie 475° for 5 minutes, then reduce to 425° for 15 minutes.

DATE CREAM PIE

Baked pie shell
1 cup milk
4 tbsp. sugar
⅓ cup flour
½ tsp. salt
½ cup milk
2 egg yolks
2 cups sliced dates
1 tsp. lemon juice

Heat 1 cup milk in top of double boiler. Mix sugar, flour, salt and ½ cup milk, add to the hot milk in double boiler. Pour small amount of mixture over 2 egg yolks. Return to double boiler and cook 3 minutes. Add pitted dates and lemon juice, cool. Pour into pie shell and cover with meringue.

SWEET CHOCOLATE ANGEL PIE

MERINGUE SHELL: Combine 2 egg whites, ⅛ tsp. salt, ⅛ tsp. cream of tartar into mixing bowl. Beat until foamy, add ½ cup sugar, 2 tbsp. at a time, beating after each until sugar is blended. Continue beating until mixture stands in very stiff peaks. Fold in ½ cup finely chopped walnuts or pecans and ½ tsp. vanilla. Spoon into lightly greased 8" pie pan making a nest like shell, build up the sides. Bake at 300° for 50 minutes. Cool at room temperature. FILLING: Place ¼ lb. Baker's German Sweet chocolate and 3 tbsp. water in a pan over low heat, stir until chocolate is melted. Cool until thickened. Add 1 tsp. vanilla. Whip 1 cup whipping cream. Fold chocolate mixture into whipped cream. Pile into meringue shell. Chill 2 hours before serving.

SOUTHERN PECAN PIE

1 unbaked pie shell
3 eggs, beaten
1 cup dark Karo syrup
⅛ tsp. salt
1 tsp. vanilla
1 cup sugar
2 tbsp. melted butter
1 cup chopped pecans

Mix all ingredients in mixmaster bowl, then add the pecans. Pour into pie shell, bake at 400° for 15 minutes, then reduce to 350° for 30 minutes.



RASPBERRY ALMOND PIE

(10 inch pie)

1 pkg. (3 oz.) raspberry gelatin
½ cup boiling water
1 pkg. (10 oz.) frozen raspberries, thawed
Baked pie shell (10 inches)
1 oz. (envelope) plain gelatin
¼ cup cold water
1 pkg. (3¼ oz.) vanilla pudding
1¾ cups milk
1 tsp. almond flavoring
½ cup sugar
3 egg whites, beaten stiff
1 cup heavy cream, whipped
¼ cup toasted, salted, slivered almonds or pecans

Dissolve raspberry gelatin in boiling water. Add fruit and juice; chill until partly thickened. Spread in pie shell and chill. Soften plain gelatin in cold water. Prepare pudding according to package directions, using only 1¾ cups milk. Add gelatin and stir until dissolved. Stir in flavoring. When cool and partly congealed, beat until smooth. Beat sugar into egg whites gradually. Fold into pudding with half of whipped cream. Pile lightly over raspberry layer. Just before serving, top with remaining whipped cream. Sprinkle nuts over top.

GRAPE PIE

Remove and save skins from 5⅓ cups concord grapes. Put pulp into pan without water and bring to a rolling boil, while hot, rub through a strainer to remove seeds. Mix strained pulp with skins. Mix lightly through the grapes 1⅓ cups sugar, ¼ cup flour, sprinkle with 1¼ tsp. lemon juice and ¼ tsp. salt. Pour grapes into 9" pie crust and dot with 1½ tbsp. butter. Cover with top crust and bake 40 minutes at 425°.

GREEN TOMATOE PIE

Into an unbaked 9" pie crust, slice green tomatoes (slice thin). Mix 1 tbsp. flour, ½ tsp. salt and 1 cup sugar together. Sprinkle 6 tbsp. lemon juice and grated rind of 1 lemon over tomatoes, add ½ cup raisins. Top with flour, sugar and salt mixture. Dot with butter and shake cinnamon over the top. Put on a top crust or lattice strips. Bake 10 minutes at 410°, then reduce heat to 350° and bake 40 minutes more.

CRANBERRY PIE

2 cups fresh cranberries
½ cup sugar
½ cup chopped nuts
2 eggs
1 cup sugar
1 cup flour
½ cup butter, melted
¼ cup shortening, melted

Butter a 10" pie plate. Spread cranberries over the bottom. Sprinkle with ½ cup sugar and nuts. Beat eggs well. Add 1 cup sugar and blend. Add flour and shortening to egg mixture. Beat well. Pour batter over the top of cranberries. Bake at 325° for 1 hour. Serve cold or warm with ice cream.

FRENCH PINEAPPLE PIE

Make vanilla wafer crust. In mixer bowl put ½ cup butter or margarine, beat, add 2 cups powdered sugar, beat in 4 eggs, one at a time. Pour into pie shell and set aside. Chop 1 cup nuts fine, drain well one medium size can of crushed pineapple. Whip ½ pt. whipping cream very stiff, add nuts and pineapple and 1 tsp. vanilla. Cover the first mixture in the pie shell. Sprinkle top with vanilla wafer crumbs and chill until serving time.

BANANA BUTTERSCOTCH PIE

1 cup brown sugar
2 tbsp. flour
1 cup water
3 egg yolks, beaten
2 tbsp. butter
1 tsp. vanilla
2 bananas

Mix sugar and flour, add water and beaten egg yolks and cook until thick, stirring constantly. Just before removing from heat, add butter and vanilla. Cool. Slice bananas in bottom of baked pie shell. Pour cooled butterscotch mixture over bananas. Top with meringue.

HURONITE PIE

3 eggs, separated. Cream into the 3 egg yolks—1 cup sugar, 1 tbsp. vinegar, 1 tbsp. melted butter, 1 cup nut meats, 1 cup seedless raisins, ½ tsp. cloves, ½ tsp. cinnamon. Mix a pinch of baking powder with nuts and raisins. Fold in stiffly beaten egg whites. Place in baked pie shell and bake slowly (325°) 30 minutes. Serve with whipped cream.



CHOCOLATE PIE

⅓ cup flour
¾ cup sugar
⅓ tsp. salt
⅓ cup cocoa
2 cups milk
2 egg yolks
1 tbsp. vanilla

Mix together well the flour, sugar, salt and cocoa in top of double boiler. Add milk and cook over boiling water for 20 minutes stirring occasionally. Remove from fire, add beaten egg yolks, vanilla, and butter. Pour into baked pie shell. Make a meringue with 2 egg whites and 3 tbsp. sugar. Cover filling and sprinkle a few chopped nuts on top. Bake in slow oven till meringue is golden brown.

APRICOT WHIPPED CREAM PIE IN COCONUT SHELL

To prepare coconut shell: Spread 2 tbsps. soft butter generously around sides and bottom of a 10-inch pie pan. Firmly press 1 cup moist coconut into butter on sides and bottom of pan. Bake at 350° for 10 to 15 minutes or until golden brown. For Filling: Wash 2 cups (1 lb.) dried apricots, drain, add 5 cups water, and cook for 20 minutes or until apricots are tender. Remove 8 apricots for garnish on top. Add ¼ cup quick cooking tapioca to remaining fruit in saucepan and cook for 10 minutes more, stirring constantly. Add 1½ cups sugar and ¼ teaspoon salt. Continue to cook and stir for 10 minutes. Remove from heat: add 1 teaspoon vanilla: chill mixture. Whip 1 cup heavy cream until stiff, then whip apricot mixture into cream gradually. Pour into cooled coconut crust. Chill for several hours before serving. Decorate with reserved apricots and dabs of whipped cream.

RHUBARB CREAM PIE

Make pastry for 2 crust 9 in. pie
Beat slightly 5 egg yolks
Add ½ cup cream
3 cups cut up rhubarb
Add 1½ cups sugar
2 tbsp. flour
½ tsp. nutmeg

Put rhubarb mixture in pie pan. Pour egg cream mixture over rhubarb. Dot with butter and cover with top crust. Bake 450° for 10 minutes, then 350° for 30 minutes.

PIES

ROSY RHUBARB & STRAWBERRY PIE

Pastry for double crust pie
1½ cups sliced raw rhubarb (about ½ lb.)
2 cups sliced strawberries
1 cup sugar
5 tbsp. flour
4 tsp. cornstarch
½ tsp. nutmeg
⅔ cup evaporated milk

Roll out half of pastry and use to line a 9 inch pie plate. Combine rhubarb and strawberries and fill pastry shell with mixture. Combine sugar, flour, cornstarch and nutmeg. Add evaporated milk gradually, stirring to mix well. Pour milk mixture over rhubarb and strawberries in pastry shell. Roll out remaining pastry, cut into ½ inch strips and make lattice top on pie. Bake at 375° for 25 minutes, then reduce heat to 350° and bake until done, about 20 minutes.

BERRY CUSTARD PIE

Raspberries, blackberries, black raspberries, cherries, or strawberries may be used. Arrange 2 cups berries in an unbaked 9" pie shell and sprinkle 1 cup sugar on them. Set aside. Stir together: 3 eggs beaten, 2 tbsp. cornstarch, 3 tbsp. sugar, ¼ tsp. salt, 1½ cups milk (cold milk), ½ tsp. vanilla. Pour this custard mixture over berries and sugar in pie shell and bake at 425° for 15 minutes then reduce temperature to 350° for about 40 minutes or until pie is set.

WALNUT CREAM PIE

¾ cup butter
1½ cups sugar
2 eggs
¼ cup cream
1½ tsp. cloves
½ cup raisins
1½ cups broken walnuts
2 tbsp. flour
2 tsp. vanilla
1 9" unbaked pie shell
1 cup heavy cream whipped

Cream butter and sugar. Beat eggs in one at a time. Blend cream in slowly and add cloves. Dredge raisins and nuts in flour, add to mixture with vanilla. Pour into pie shell and bake in hot oven (450°) for 10 minutes, reduce to 350° and bake 40 minutes longer. Cool and serve with whipped cream.



CHOCOLATE VELVET CAKE

1 pkg. (6 oz.) semi-sweet chocolate morsels
¼ cup water
2¼ cups sifted flour
1 tsp. baking soda
¾ tsp. salt
1¾ cups sugar
¾ cup softened butter
1 tsp. vanilla
3 eggs
1 cup water

Combine chocolate morsels and ¼ cup water in saucepan and stir over low heat until melted and smooth. Remove from heat. Sift together flour, soda and salt. In bowl combine sugar, butter, vanilla and beat until well blended. Add eggs, one at a time, beating well after each addition. Blend in melted chocolate mixture. Stir in flour mixture alternately with 1 cup water. Bake in two greased and floured 9-inch layer cake pans in 375° oven 30-35 minutes. Cool. Fill and frost with Chocolate Velvet Frosting.

CHOCOLATE VELVET FROSTING

1 pkg. (6 oz.) semi-sweet chocolate morsels
3 tbsp. butter
¼ cup milk
1 tsp. vanilla
¼ tsp. salt
3 cups sifted confectioner's sugar

Melt chocolate morsels and butter over hot (not boiling) water. Remove. Add milk, vanilla and salt; mix until well blended. Gradually beat in confectioner's sugar. Yield: 1¾ cups frosting—enough for two 8 or 9 inch cake layers.

PINK PARTY CAKE

1 pkg. white cake mix
1 pkg. strawberry jello
½ pkg. frozen strawberries (thawed)
½ cup cold water
⅓ cup Mazola oil

Beat 2 minutes on medium speed. Add 4 egg whites (unbeaten, room temp.). Beat on high speed 5 minutes. Bake in layer cake pans. (This will make two 9 inch or three 8 inch layers). Bake at 350° for 35 minutes. When cake is cold use the following filling.

In small bowl of mixer put 1 stick oleo and ½ package strawberries (left from cake), enough sifted powdered sugar to make a creamy filling. This is truly a party cake.

CAKES

HOLIDAY REFRIGERATOR CAKE

½ lb. marshmallows, quartered
1 cup cream
1 cup graham cracker crumbs
1 cup chopped candied cherries
1 cup chopped candied pineapple
1 cup chopped dates
1 cup chopped salted pecan meats
2 tsp. grated orange rind
2 tsp. sherry or lemon juice

Heat marshmallows and cream over low heat folding over and over until marshmallows are half melted. Remove from heat and continue folding until mixture is smooth and fluffy. Cool. sprinkle buttered loaf pan with ¼ cup graham cracker crumbs. Add remaining crumbs, fruit, nut meats, orange rind and sherry or lemon juice to marshmallows, then pour over crumbs. Chill thoroughly. Slice and serve plain or with whipped cream.

COCOA CAKE WITHOUT EGGS

2 cups brown sugar
½ cup cocoa
½ cup shortening
2½ cups flour
1 cup buttermilk or sour milk
½ cup hot water
1 tsp. soda, added to hot water
1 tsp. vanilla

Cream sugar and shortening, add flour and cocoa with sour milk, last add the hot water with soda added and the vanilla. Bake at 350° for 35-40 minutes in three 8 or 9″ layer pans.

TOMATO SOUP CAKE

2 cups flour
1½ tsp. soda
¼ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
½ cup butter
1 cup sugar
1 egg, well beaten
1 cup raisins
1 can tomato soup

Sift flour once, measure. Add soda, salt and spices. Sift together 3 times. Work butter with spoon until creamy. Add sugar gradually and beat after each addition until light and fluffy. Add egg, blend well. Add raisins. Add flour alternately with tomato soup, a small amount at a time, beating until smooth after each addition. Turn into tube cake pan. Bake 35 to 40 minutes in a 350° preheated oven.



OLD FASHIONED NUT CAKE

Sift:
2 cups cake flour
2½ tsp. baking powder
½ tsp. salt
Combine with:
1 cup chopped nuts
Cream:
⅔ cup shortening
1 cup sugar
Beat till fluffy:
Add 3 eggs, one at a time and
1 tsp. vanilla
ADD the flour, nut mixture alternately with ⅓ cup milk

Beat only enough to blend. Pour into greased and floured 8" square pan. Bake in a moderate oven (350°) for 1 hour.

CRANBERRY CAKE

2½ cups flour, 1 tsp. soda, 1 tsp. salt. Set aside. Add 1 cup sugar and ½ cup firmly packed brown sugar gradually to ½ cup shortening, cream well. Blend in: 2 unbeaten eggs and 1 egg yolk, beat well. Add 1 tbsp. lemon rind. Combine: 1 cup milk and 2 tbsp. lemon juice, add alternately with the dry ingredients, blend at low speed on mixer. Stir in 1 cup whole cranberry sauce. Turn into 9" x 13" well greased and floured pan. Bake at 375° for 30-35 minutes. Cool. Combine in a saucepan: ½ cup brown sugar, 1 tbsp. corstarch, ½ cup whole cranberry sauce, 2 tbsp. butter. Bring to boil, simmer 3 minutes. Spread over cake then frost with Pink Fluffy Frosting.

PINK FLUFFY ICING

In double boiler combine: ⅔ cup sugar, 3 tbsp. light syrup, 2 tbsp. water. 1 unbeaten egg white, ½ tsp. salt, ⅛ tsp. cream of tartar. Cook over rapidly boiling water and beat until mixture stands in peaks, add 1 tsp. vanilla and 2 drops red coloring, beat until spreading consistency.

BERRY CAKE

2 cups flour, sifted
½ tsp. salt
3 tsp. baking powder
4 tbsp. shortening
1 egg
½ cup milk
¾ cup brown sugar
Cinnamon (if desired)
2 tbsp. butter
2 cups sliced fresh or well drained canned berries (or fruit such as peaches, plums, apples, etc.)

Sift flour, salt, and baking powder together into mixing bowl. Cut in shortening with pastry blender until it looks like meal. Mix in well beaten egg and milk. Pat dough into well greased deep 8 inch square pan being careful to press dough up around edges of pan. Arrange fruit over top of dough (Sprinkle with brown sugar if fresh fruit is used and cinnamon, if desired). Pour egg mixture over the fruit. Dot with butter.

Egg mixture: 1 egg, ¼ tsp. salt, ½ cup sugar, 1 tbsp. cornstarch. Beat egg. Beat in salt, ½ sugar and cornstarch (which have been mixed together). Add ½ tsp. vanilla, and beat until smooth.

Bake 35 to 40 minutes in 350° oven. Especially delicious served fresh from the oven, topped with whipped cream.

BOILED RAISIN CAKE

Boil together for 5 minutes in a large sauce pan:
2 cups raisins
2 cups water
2 tsps. cinnamon
½ tsp. nutmeg
1 tsp. ground cloves
½ tsp. salt
Add to raisin mixture while in saucepan:
1 cup of white sugar
½ cup melted lard
2½ cups sifted flour
2 tsps. baking soda
Mix well.
Add ¼ cup hot water. Stir until well mixed.

This mixture after having been combined and brought to a boil should be left stand till lukewarm temperature. 3 tablespoons of glazed fruit can be added if desired. Bake in a loaf pan 13x 9x2 inches or it can be baked in an angel food cake tin. Bake for one hour at 350°.



SILVER CAKE

⅔ cup soft butter
1½ cups sugar
1 tsp. vanilla
½ tsp. almond extract
2½ cups sifted cake flour
2½ tsp. baking powder
⅔ cup milk
½ tsp. salt
½ tsp. cream of tartar
4 egg whites

Cream butter and sugar until light. Add flavorings, add sifted flour and baking powder alternately with milk, beating until smooth. Add salt and cream of tartar to egg whites. Beat until stiff, but not dry. Fold into first mixture. Pour into two 9″ layer pans. Bake at 375° for 25 minutes.

SAUERKRAUT CAKE

⅔ cup butter
⅔ cup sugar
2¼ cups flour
1½ tsp. soda
3 eggs
½ cup cocoa
½ tsp. baking powder
Pinch of salt
1 tsp. vanilla
1 tsp. red coloring
1 cup water
⅔ cup sauerkraut

Put sauerkraut in a sieve, wash well, drain and pat dry with paper towel. Cut into pieces with kitchen shears or chop. Fill cup ⅔ full. Cream butter, sugar and eggs, add rest of ingredients, add kraut last and blend in with a fork. Bake in 9x13″ pan for 30 minutes at 350°. Frost with white or chocolate icing.

BEER CAKE

2½ cups sifted cake flour
1¼ tsp. baking powder
½ tsp. baking soda
¾ tsp. salt
½ cup shortening
1½ cups sugar
3 eggs, separated
3 tsp. cocoa
1 cup cold beer

Sift flour and measure, add baking powder, soda, salt and cocoa. Sift dry ingredients three times. Cream shortening and sugar until smooth. Add egg yolks one at a time, beating after each addition. Add flour mixture alternately with beer. Beat smooth. Add stiffly beaten egg whites. Fold in. Pour into two 9-inch pans or small loaf pan. Bake at 375° for 30 minutes. Spread with white boiled frosting.

SPICY APPLESAUCE CAKE

1¾ cup sifted cake flour
½ tsp. salt
1 tsp. soda
2 tsp. cinnamon
1 tsp. ground cloves
1 tbsp. instant coffee
½ cup lard
1 cup sugar
1 tsp. vanilla
1 egg
½ cup buttermilk
½ cup applesauce

Grease the bottom of an 8x12-inch cake pan. Sift together cake flour, salt, soda, cinnamon, ground cloves and instant coffee. Cream lard with sugar until light and fluffy. Add vanilla and egg and mix well. Combine buttermilk and applesauce. Add sifted dry ingredients alternately with milk and applesauce. Pour into cake pan and bake in a moderate oven (350°) for 30 minutes. Cool and add frosting.

PRUNE CAKE

½ cup butter
1¼ cups sugar
2 well beaten eggs
1 cup cooked prunes
1 cup sour milk
1 tsp. soda in milk
2¼ cups sifted flour
¼ tsp. salt
1 tsp. cinnamon
½ tsp. alspice, cloves, nutmeg

Cream butter and sugar, add beaten eggs and prunes which have been cut up in small pieces. Add flour which has been sifted with salt and spices, alternately with sour milk. Bake in 425° oven 25 minutes.

WACKY CAKE

1½ cups flour
1 cup sugar
3 tbsp. cocoa
½ tsp. salt
1 tsp. baking soda
1 tbsp. vinegar
6 tbsp. butter, melted
1 tsp. vanilla
1 cup cold water

Mix dry ingreidents in ungreased 9" square pan. Make three depressions. In the first put the vinegar, in the second, the butter and into the third the vanilla. Pour water over all and mix until dry ingredients are all moistened. Bake at 350° for 40 minutes or until it shrinks from sides of pan.



GRAHAM CRACKER CAKE

Unlike flour cakes, this one is moist and heavy in texture.

1 cup soft butter or margarine
2 cups sugar
5 eggs
2 tsp. vanilla extract
14½ oz. graham crackers (about 29 double crackers)
2 tsp. baking powder
1 cup milk
1 can (3½ oz.) flaked coconut
Pineapple Frosting

Cream butter and sugar until light. Add eggs, one at a time, beating well after each. Add vanilla. Crush crackers fine. Add to first mixture with baking powder, milk and coconut; mix well. Pour into three 9″ layer pans, lined on the bottom with paper. Bake in moderate oven (350° F.) 35 to 40 minutes. Cool and frost. If desired, decorate top with pieces of canned pineapple and maraschino cherries. *Pineapple Frosting*: Drain thoroughly 1 can (13½ ounces) crushed pineapple. Cream ½ cup butter; beat in pineapple and 1 box confectioners' sugar.

$100.00 CARMEL CREAM CAKE

2½ cups sugar
1 cup butter
Pinch of salt
5 eggs (beaten separately)
4 tsp. cocoa
1 cup buttermilk
1 tsp. soda
2 tsp. vanilla
3 cups flour
5 tsp. coffee

Cream shortening (butter), add sugar, mix well. Beat egg yolks, add to creamed mixture. Sift dry ingredients together, then add flour and buttermilk alternately to batter. Stir in vanilla and strong coffee. Then fold in egg whites, beaten stiffly. Pour into 3 floured cake pans. Bake at 375° for 30 minutes.

FROSTING

(Sufficient for three layer cake above.)

Blend:
½ cup butter
2 tsp. cocoa
1 tsp. vanilla
3 tsp. strong coffee
1 egg yolk
1 lb. powdered sugar

BURNT SUGAR CAKE

Burnt sugar lends it a distinctive old-fashioned flavor.

Sugar
¾ cup boiling water
⅔ cup soft butter or margarine
1 tsp. vanilla extract
2 eggs, separated
3 cups sifted cake flour
3 tsp. baking powder
½ tsp. salt
¾ cup milk
Burnt-Sugar Frosting
Pecan halves

In small heavy skillet or saucepan, heat ¾ cup sugar, stirring, until a brown syrup forms and mixture begins to smoke. *Very gradually* stir in boiling water and remove from heat. Cool thoroughly. Cream butter and 1 cup sugar until light. Gradually beat in ½ cup burnt-sugar syrup. (Reserve remainder for Frosting.) Add vanilla, then egg yolks, one at a time, beating well after each addition. Add sifted flour, baking powder and salt alternately with milk, beating until smooth. Fold in stiffly beaten egg whites. Pour into two 8″ layer pans, lined on the bottom with paper. Bake in moderate oven (375° F.) about 25 minutes. Cool and frost. Top with nut halves. *Burnt-Sugar Frosting*: Cream ⅓ cup butter or margarine. Beat in 1 box (1 pound) confectioners' sugar, ½ teaspoon salt, 1 teaspoon vanilla, burnt-sugar syrup and enough cream or evaporated milk (about 2 tablespoons) to make of spreading consistency.

BUTTER PECAN CAKE

2¼ cups sifted cake flour
⅔ cup granulated sugar
3 tsp. baking powder
1 tsp. salt
1 cup brown sugar
¾ cup shortening
1 cup milk
3 eggs
1 tsp. vanilla
¾ cup finely chopped pecans

Sift flour, granulated sugar, baking powder and salt together. Stir in brown sugar. Add shortening, ¾ cup milk, beat 2 minutes. Add eggs, remaining milk and vanilla. Beat 2 minutes more. Stir in nuts. Pour into two 9″ layer pans or 9x13″ long pan. Bake 375° for 35-40 minutes for layers and 45-50 minutes for long pan.



CAKES

LEMON JELLO CAKE

1 pkg. lemon jello
1 cup boiling water
1 pkg. yellow cake mix
¾ cup salad oil
4 eggs
1½ tsp. lemon extract
TOPPING:
1½ cups powdered sugar
4 tbsp. lemon juice

Dissolve jello in boiling water. Cool, when cool add to cake mix, add oil and mix well. Add eggs one at a time beating well after each egg is added, add lemon extract. Pour in 9x13″ greased and floured pan. Bake 40 minutes at 350°. When cake is done and while hot, stick cake with a fork over entire top of cake and down to the bottom of the pan. Cover cake with topping. This will seep into the cake. Can be served warm or cold.

RED DEVILS FOOD CAKE

1⅔ cups sifted flour
1½ cups sugar
1¼ tsp. soda
1 tsp. salt
½ cup cocoa
½ cup soft shortening
1 cup milk
1 tsp. vanilla
3 eggs

Preheat oven to 350°. Grease and flour two 8″ cake pans. Sift the dry ingredients together, add shortening, milk and vanilla all at once. Beat 3 minutes at medium speed. Add whole eggs and beat 2 minutes. Pour in pans and bake 40 minutes.

MILKY WAY CAKE

Melt together and set aside:
8 miniature Milky Way candy bars
1 stick butter
2 cups sugar
4 eggs
2½ cups flour
½ tsp. soda
1 cup buttermilk
½ cup nuts
2 tsp. vanilla

Cream 1 stick butter with sugar. Add eggs, one at a time. Beat. Add candy bar mixture and vanilla. Add flour and soda alternately with buttermilk. Add nuts. Bake in 9x13″ greased pan in 300° oven 1 hour or until done. Frost with favorite frosting.

PUMPKIN CAKE

1 cup sugar
½ cup shortening
1 egg
1½ cups canned pumpkin
1¾ cups sifted flour
1 cup raisins
1 cup chopped nuts
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves

Cream sugar and shortening. Add eggs and beat until light and fluffy. Blend in pumpkin. Sift in dry ingredients slowly, mixing until blended. Lightly fold in raisins and nuts. Pour into greased and floured 8″ tube pan. Bake at 325° for 1¼ hours. Recipe may be doubled and baked in 10″ tube pan for 1½ hours.

EASY GERMAN CHOCOLATE CAKE

1 pkg. white cake mix
1 pkg. instant chocolate pudding
2 cups milk
2 eggs

Mix all ingredients and bake in greased and floured pans for amount of time specified on cake mix package. **Frosting:** Cook 1 cup evaporated milk, 1 cup sugar, ¼ cup margarine, 1 tsp. vanilla, 3 egg yolks. Cook for 12 minutes. Remove from heat and add 1⅓ cups coconut and 1 cup chopped pecans. Mix until frosting is cool and of spreading consistency.

HICKORY NUT CAKE

2¼ cups cake flour
3¼ tsp. baking powder
1 tsp. salt
1½ cups sugar
½ cup shortening
1 cup milk
1½ tsp. vanilla
¼ tsp. almond extract
4 egg whites unbeaten
1 cup hickory nuts

Grease and flour two 8″ layer pans. Heat oven to 350°.

Stir shortening to soften, add sifted dry ingredients then ¾ cup milk and flavorings. Mix until flour is dampened. Mix 2 minutes at medium speed. Add unbeaten egg whites and remaining ¼ cup of milk. Beat 1 more minute. Add chopped hickory nuts. Pour into pans, bake 25-30 minutes.



BROWN SUGAR FUDGE CAKE

As fine-grained as the smoothest fudge.

½ cup soft butter or margarine
2¼ cups sifted cake flour
1 tsp. soda
¾ tsp. salt
2 cups light-brown sugar, packed
1 cup buttermilk
1 tsp. vanilla extract
3 eggs
3 sq. unsweetened chocolate, melted
Caramel Frosting
Walnut or pecan halves

Cream butter. Sift flour, soda and salt onto butter. Add sugar, ⅔ cup buttermilk and vanilla. Beat 2 minutes. Add remaining ⅓ cup buttermilk, eggs and cooled chocolate. Beat 2 minutes. Pour into two 9″ layer pans, lined on bottom with paper. Bake in moderate oven (350° F.) about 30 minutes. Cool, frost and decorate with nuts.

ICE CREAM CAKE

18 graham crackers
¼ cup sugar
⅓ cup butter
2 sq. unsweetened chocolate
½ cup softened butter
2 cups powdered sugar
3 egg yolks
1 tsp. vanilla
1 quart vanilla ice cream
½ cup grated nuts

Roll crackers into crumbs. Add sugar and butter and mix well.

Melt and cool unsweetened chocolate. Beat softened butter and gradually add powdered sugar. Beat in egg yolks one at a time. Add vanilla and melted chocolate. Beat egg whites very stiff and fold into above. Line bottom of 9 x 13″ pan with crumbs, cover with the chocolate mixture, then slice vanilla ice cream and place on top of chocolate mix. Put ½ cup of crumb mix and nuts on top. Freeze.

Note: this will keep several weeks in freezer if covered.

MINCEMEAT CAKE

It keeps well because it's moist.

½ cup soft butter or margarine
1⅓ cups sugar
2 eggs
1 cup moist mincemeat
2 cups sifted flour
2 tsp. baking powder
½ tsp. salt
⅓ cup milk
2 tbsp. molasses
½ cup chopped nuts
½ cup diced watermelon preserves

Cream butter and sugar until light. Add eggs, one at a time, beating well after each addition. Warm mincemeat slightly; beat into first mixture. Add sifted flour, baking powder and salt alternately with combined milk and molasses, beating until smooth. Fold in nuts and preserves. Pour into two 8″ layer pans, lined on the bottom with paper. Bake in 350° F. oven 35 minutes. Cool; frost.

OATMEAL CAKE

Combine and let stand:

1½ cups boiling water — **1 cup quick oatmeal**

Cream together:

½ cup shortening — **1 cup white sugar**
1 cup brown sugar — **2 eggs, beaten**

Sift and combine with the first two mixtures:

1½ cups flour — **½ tsp. salt**
1 tsp. cinnamon — **1 tsp. soda**

Bake in 9 x 12″ pan at 350°.

While still hot top with following mixture:

6 tbsp. butter — **½ tsp. vanilla**
½ cup evaporated milk — **1 cup grated coconut**
½ cup brown sugar — **½ cup chopped nuts**

Place under broiler till light brown.

Honey should always be kept in the dark. Light will cause it to granulate. If it does become sugary, place the jar in hot water for a while. The honey will become smooth and clear.



CAKES

CHOCOLATE COLA CAKE

½ cup shortening
1¼ cups sugar
2 eggs
2 sq. unsweetened chocolate
1¾ cups sifted cake flour
¾ tsp. baking soda
1 tsp. salt
1 cup cola carbonated beverage, chilled

Cream shortening and sugar together. Beat in eggs thoroughly. Blend in the melted chocolate. Sift together the sifted flour, soda and salt. Stir into first mixture alternately with the cola.

Bake in greased and floured 9-inch square pan (or two 8-inch layer pans) in moderate (350° F.) oven 40 to 45 minutes for the square cake, 30 to 35 minutes for the layers. Frost with Chocolate Mirror Icing.

CHOCOLATE MIRROR ICING

2 tbsp. cornstarch
½ cup cola carbon. beverage
½ cup sugar
⅛ tsp. salt
2 sq. (4 oz.) unsweetened chocolate
1 tsp. vanilla

Blend cornstarch with 2 tablespoons cola; set aside. Put sugar, salt, chocolate and remaining cola in a deep saucepan. Stir over heat until sugar is dissolved, then boil gently for 5 minutes, stirring constantly. Stir in cornstarch mixture and continue to cook, stirring for about 3 minutes, or until thickened. Remove from heat, add vanilla, and beat until smooth and thick enough for spreading. Makes enough icing for a 9-inch square cake or two-layer 8-inch cake. For a two-layer 9-inch square cake, simply double the recipe.

To frost a cake evenly and to the edge, double a piece of stiff paper and pin it closely about the cake, letting the paper extend about an inch above the top of the cake. Then spread on the icing.

If you are short of eggs when baking a cake calling for a large amount of eggs, substitute oen teaspoon of corn starch per egg.

EGGLESS, BUTTERLESS, MILKLESS CAKE

1⅓ cups brown sugar
1¾ cups water
½ cup shortening
1 box seeded raisins
3 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
Boil for 3 minutes, let cool, then add:
1⅓ tsp. salt
1⅓ tsp. soda dissolved in 3 tsp. hot water
2⅔ cup sifted flour
1⅓ tsp. baking powder

Bake at 325° for 1 hour in 9x13 inch pan.

PEACH UPSIDE DOWN CAKE

1 can (1 lb. 13 oz.) sliced cling peaches
1¼ cups sifted flour
1¼ tsp. baking powder
¼ tsp. salt
¼ cup lard
¾ cup sugar
1 egg
1 tsp. vanilla
½ cup milk
¼ cup butter
½ cup brown sugar

Sift together flour, baking powder and salt. Cream lard and ¾ cup sugar until smooth and fluffy. Add egg and vanilla. Add sifted dry ingredients alternately with milk. Melt butter. Add brown sugar stirring constantly until butter and sugar are well blended. Pour mixture into an 8x8x2 inch cake pan. Arrange sliced peaches on the mixture. Pour cake batter over peaches. Bake in a moderate oven (350°) for 40 to 45 minutes. Remove from pan while hot. 9 servings. If glass baking dish is used, reduce temp. to 325°.



BREADS

CINNAMON BREAD

¼ cup melted shortening
¼ cup sugar
1 tsp. salt
1 beaten egg
1 small cake of yeast
¼ cup lukewarm water
1 cup scalded milk
3½ cups flour

Combine cooled shortening, ¼ cup sugar, salt and eggs. Add yeast softened in the lukewarm water. Cool the milk to lukewarm. Add alternately with the flour. Knead lightly, let rise in greased bowl until double in size. Punch down, roll, spread with melted butter and sprinkle with sugar and cinnamon. Reroll. Cut in two and let rise again about 45 minutes. Makes 2 loaves of bread. Bake at 350° for 45 minutes.

ORANGE BREAD

½ cup shortening
¾ cup sugar
3 eggs
½ cup mashed bananas
½ cup orange juice
2½ cups flour
4 tsp. baking powder
¾ tsp. salt
1½ cups mixed candied fruit
¼ cup raisins
Powdered sugar and fruit to decorate

Cream shortening, add sugar and beat until light and fluffy. Add eggs, one at a time, beating well after each. Combine banana and orange juice. Add to creamed mixture alternately with sifted dry ingredients mixed with fruits and nuts. Pack into greased and wax paper-lined loaf pan. Bake at 350° for 1 hour. Cool 20 minutes before turning out on a rack. When cool, frost with powdered sugar mixed with a little milk and decorate with citron or cherries.

NUT BREAD

3 cups sifted flour
½ cup sugar
1 tsp. salt
3 tsp. baking powder
1 cup chopped nuts
1½ cups milk
1 egg, beaten
3 tbsp. melted shortening

Sift dry ingredients, add nut meats, add milk mixed with beaten egg and shortening. Mix well. Pour into greased loaf pan. Bake 1 hour at 375°.

BREADS

CARROT BREAD

- 1 cup sugar
- ¾ cup oil
- 2 eggs, beaten
- 1½ cups sifted flour
- 1½ cups grated raw carrots
- Pinch of salt
- ½ cup nuts
- 1 tsp. soda
- 1 tsp. cinnamon

Mix ingredients in order given. Bake in greased pan at 350° for 1 hour.

MINCEMEAT BREAD

2 cups sifted flour
4 tsp. baking powder
1 tsp. salt
½ tsp. cinnamon
¼ tsp. nutmeg
1 egg
½ cup milk
½ cup firmly packed brown sugar
3 tbsp. melted butter
1 cup mincemeat

Sift together flour, baking powder, salt, nutmeg and cinnamon. Beat eggs with rotary beater until thick and lemon colored, add milk and brown sugar and beat to combine. Stir in melted butter and mincemeat mixture to dry ingredients just enough to moisten. Pour into greased loaf pan. Bake at 350° for 1 hour. Store 24 hours before serving in air tight container.

DATE NUT BREAD

½ cup shortening
2 cups boiling water
2 tsp. soda
1 cup chopped nuts
1 cup chopped, pitted dates
1 cup brown sugar, packed
1 cup white sugar
2 eggs
1 tsp. vanilla
4 cups flour

Combine water, soda, nuts and dates. Cook stirring constantly about 4 minutes. Cool slightly. Cream together shortening and sugar. Add eggs and vanilla and beat until fluffy. Add flour and date mixture. Mix well. Pour batter into 3 small bread pans. Bake at 325° for 1 hour or until done when tested. Remove from pans and cool. Grease pans and line with wax paper.



BREADS

BLUEBERRY BREAD

- 1 10-oz. pkg. frozen blueberries
- 2 eggs
- 1 cup sugar
- 3 tbsps. melted butter
- 3 cups sifted flour
- 1 tsp. salt
- 4 tsp. baking powder
- ½ tsp. cinnamon
- ⅔ cup milk
- ⅓ cup orange juice
- 1½ tsp. grated orange rind
- 1½ tsp. grated lemon rind
- ¾ cup chopped walnuts

Rinse berries, drain and dry. Set aside. Beat eggs, add sugar and melted butter, beat well. Combine dry ingredients, add alternately with milk and orange juice to creamed mixture. Fold in berries. Pour into greased loaf pan. Bake at 350° for 75 minutes.

SWEDISH LIMPA BREAD

- 2 pkgs. active dry yeast
- ½ cup warm water
- ½ cup sugar
- ¼ cup light molasses
- 2 tbsp. shortening
- 2 tsp. salt
- 2 tsp. grated orange peel
- 1 cup hot water
- 2½ cups stirred medium rye flour
- 3½ to 4 cups sifted all-purpose flour

Soften yeast in warm water. In large bowl, combine sugar, molasses, shortening, salt, and orange peel. Add hot water and stir till sugar dissolves. Cool to lukewarm. Stir in rye flour; beat well. Add softened yeast; mix well. Stir in flour to make a soft dough. Continue kneading till smooth and satiny; about 10 minutes. Place dough in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double, about 45 minutes. Punch down. Turn out on lightly floured surface; divide in 2 portions. Let rest 10 minutes. Shape into 2 round loaves; place on greased baking sheets. Cover; let rise in warm place till double, about 30 minutes. Bake in a moderate oven (375°) 30 to 35 minutes. Place foil over tops last 10 minutes. For soft crust, brush with melter butter or margarine. Cool on rack.

BREADS

APRICOT BREAD

½ cup dried apricots
2 cups flour
2 tsp. baking powder
1 tsp. baking soda
1 cup sugar
½ cup nut meats
1 large orange
Boiling water
½ cup white raisins
1 egg beaten
2 tbsp. butter
1 bottle Maraschino cherries, drained and chopped

Soak apricots ½ hour. Sift dry ingredients together, add nut meats. Squeeze orange, add boiling water to make ½ cup. Put drained apricots, orange rind, and raisins through food chopper. Add beaten egg, butter and vanilla to dry ingredients, mixing just enough to moisten, fold in chopped cherries. Bake in loaf pan in moderate oven (350°) 45 to 50 minutes.

PRUNE BREAD

4 tbsp. shortening
2 tbsp. sugar
1 tbsp. salt
2 cups milk, scalded
1 cake compressed yeast
7 cups flour (about)
1 egg
1½ cups cooked prunes, cut (sweetened)

Add shortening sugar and salt to scalded milk. Cool to lukewarm. Add crumbled yeast and let stand about 5 minutes and add 2 cups flour and the egg to the mixture and beat with a rotary beater until smooth. Mix in the remaining flour and the prunes. Mix to a soft dough which can be handled without sticking to hands. Place dough on slightly floured board and let rest covered for about 5 minutes then knead well. Place in greased bowl, cover. Let rise until double in bulk (1½ to 2 hours). Punch, then divide the dough into three parts and let rest, covered for 5 minutes, shape into plain or twisted loaves. Place in greased bread pans. Let rise until light (1½ hrs.). Bake in moderate oven (350°) about 55 minutes.



BANANA BREAD

3 very ripe bananas
¾ cup sugar
Pinch of salt
1 egg
¼ cup butter
1 tsp. soda
1 tbsp. water
2 cups pastry flour (sifted)

Mash banana with fork. Blend in sugar, salt and beaten egg. Melt butter and stir into banana mixture. Dissolve soda in water and add to sifted flour. Mix and bake in loaf pan for 45 minutes in 350° oven.

OATMEAL BREAD

2 pkg. yeast (dissolved in ½ cup warm water)
1½ cups boiling water
1 cup dry oatmeal
½ cup molasses
⅓ cup shortening
1 tsp. salt
5½ to 6 cups flour
2 beaten eggs

Combine (in large bowl) boiling water, molasses, shortening, salt, and oatmeal. Let cool to lukewarm. Add 2 cups flour, beat well. Add eggs and dissolved yeast. Stir in remaining flour. Cover and refrigerate 2-3 hours. Make in 2 loaves. Bake at 350° for 50 minutes.

FRENCH ONION BREAD

2 pkgs. yeast
½ cup lukewarm water
2 tbsp. shortening
1½ cups hot water
3 tbsp. sugar
2 tbsp. salt
1 pkg. dry onion soup mix
5 cups sifted flour

Dissolve yeast in lukewarm water. Melt shortening by stirring it into hot water in large bowl. Stir in sugar, salt and dry onion soup mix, cool to lukewarm. Add yeast mixture. Then add flour gradually. This should make a stiff dough. If necessary stir in more flour with a wooden spoon. Knead on lightly floured board till smooth and easy to handle. (about five minutes). Place in greased bowl, cover, let stand and rise in warm place till double in bulk (about 1½ hours) Punch down & let rise another half hour. Divide and shape into two loaves. Place in 9 x 5 x 3 "greased bread pans and let raise again till double in bulk (about 1 hour). Bake 35 to 40 minutes in 375° oven.

GUMDROP BREAD

½ cup boiling water
1¾ tsp. salt
¼ cup sugar
¼ cup shortening
½ cup evaporated milk
1 pkg. dry granular yeast
¼ cup lukewarm water
1 cup spice gumdrops, quartered
3½ cups sifted flour
2 eggs, beaten
Icing; nuts if desired

Pour boiling water over salt, sugar and shortening in large mixing bowl. Stir until shortening melts. Add milk. Dissolve yeast in lukewarm water. Add to first mixture. Toss gumdrops lightly with ¼ cup of flour to coat (save flour left over to use in dough) Stir beaten eggs and floured gumdrops into milk mixture. Add about half the flour plus that remaining from coating gumdrops. Beat to blend well. Add remainder of flour and beat smooth. Let dough rise in warm place until doubled in bulk, about 1½ hours, then beat dough again. Divide dough in half and spread on bottom of 2 lightly greased loaf pans. Let rise again until nearly doubled, about 1 hour. (Receipt can be used to make 1 loaf and to fill No. 303 can and one 12 oz. tin can.) Bake at 375° about 25 minutes. Cool 5 minutes in pans, turn out on rack. Drizzle with confectioners icing while warm. Sprinkle with nuts if desired.

FRESH APPLE PECAN LOAF

1 cup sugar
2 eggs beaten
½ tsp. salt
2 cups sifted flour
1 cup pecans
½ tsp. vanilla
½ cup shortening
1 cup grated fresh apple
1 tsp. soda
1½ tbsp. sour milk or buttermilk

Cream sugar and shortening. Add eggs and grated apple. Mix in sifted dry ingredients to which pecans have been added. Stir in buttermilk and vanilla. Pour into greased bread pan. Sprinkle with below topping. Bake 1 hour at 350°. Makes 1 loaf.

TOPPING: Mix together 3 tbsps. sugar and 1 tsp. cinnamon.



BREADS

NO SHORTENING CHERRY BREAD

2 eggs
1 cup sugar
1½ cups flour
1½ tsp. baking powder
½ tsp. salt
1 cup nuts
8 oz. maraschino cherries, drained (save juice)

Beat eggs, add sugar and beat again. Add cherry juice and stir. Sift flour, salt and baking powder. Stir in nuts and cherries. Add flour mixture. Stir until moist. Pour in greased loaf pan and bake in 350° oven for 45 minutes.

CRANBERRY BREAD

Sift together:
1½ tsp. baking powder
½ tsp. soda
½ tsp. salt
1 cup sugar
2 cups flour

Mix in thoroughly 2 Tbsp. shortening, butter or margarine, grated rind and juice of 1 orange, plus orange juice to make ¾ cup and 1 beaten egg. Fold in 1 cup raw cranberries cut in halves, pour into a greased 9 x 5 x 3 loaf pan. Bake in a 350° oven for 1 hour or until a toothpick stuck in center comes out clean.

PUMPKIN BREAD

⅔ cup shortening
2⅔ cups sugar
4 eggs
1 can (1 lb.) pumpkin
⅔ cup water
3⅓ cups flour
½ tsp. baking powder
2 tsp. baking soda
1½ tsp. salt
1 tsp. cinnamon
1 tsp. ground cloves
⅔ cup nutmeats, broken
⅔ cup raisins or dates, chopped fine

Cream shortening and sugar thoroughly; add eggs, pumpkin, and water. Sift together flour, baking powder, soda, salt, and spices; add to pumpkin mixture. Stir in nuts and raisins or dates; pour into two (2 quart) loaf pans. Bake at 350° for 1 hour. (Three 1-pound coffee cans may be used for baking tins.) An orange may be ground up, peel and all, and added to the mixture for variety and extra moistness. For best flavor bake the day before.

ONE BIG BEAUTIFUL LOAF OF BREAD

1 pkg. dry yeast
⅔ cup warm water
⅔ cup milk, scalded
2 tbsp. sugar
2 tsp. salt
1½ tbsp. fat (margarine)
3½ to 4 cups flour

Sprinkle the yeast over the warm water in a small bowl. The water should feel warm to the fingers, but not hot. Hot water can kill the yeast. Add the carefully measured sugar, salt and shortening (butter, margarine or oil, can be used) to the scalded milk and cool until the mixture is barely warm. Combine the lukewarm milk with the yeast solution. Add 2 cups flour. Dip the flour out of canister and level it off with spatula, use a standard measuring cup. Beat with wooden spoon until mixture is smooth. Add enough more flour, about 1½ cups, to make a dough easy to handle, kneading is very important to good bread making. To knead, round dough into a ball. Plunk it onto a lightly floured board and mix with hands. Push dough away from you with your palms, gather it up, give it a quarter turn and push again. Keep doing this 8 to 10 min. At first the dough will be sticky, gradually it will take on a satiny texture and cease to stick to the hands. Round it up, grease the ball of dough with oil and place it in a big bowl to rise. Allow room for dough to swell to twice the size. Cover and let set in draft free place about 80 to 85°. Do not hurry the rising or you will have poor bread. The dough will take 1 to 1½ hours to rise. Punch the dough down with the fist, roll the extra air out of it with palms of hands, cover and let rest for 10 min. Then shape into neat loaf and place in well greased loaf pan. Brush with oil, cover with towel and let rise again until doubled in bulk. Preheat oven. Bake at 425° for 40 minutes or until the loaf sounds hollow when



tapped on bottom. (This heat is a little too hot, I find a 350° oven for 50 minutes is best) Remove bread from oven, turn onto a cake rack and let cool away from drafts. If you like a soft crust instead of crisp, butter the top of the loaf and cover with a cloth while cooling.

FLAVORFUL PEAR NUT BREAD

1 lb. can Bartlett pear halves
2 cups sifted flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
⅓ cup sugar
1½ tsp. grated lemon peel
½ cup chopped nuts
⅔ cup pear syrup
1 egg
2 tbsp. lemon juice
2 tbsp. butter, melted
Desired flavoring

Drain pears, reserving syrup. Slice 1 pear half in lengthwise slices to garnish top of loaf. Chop remaining pears into fine pieces. Sift flour, soda, baking powder, salt, and sugar. Add lemon peel and nuts. Combine pear syrup, egg, lemon juice, butter, and flavoring.* Pour over dry ingredients; stir just until blended. Pour into a greased 9x5-inch loaf pan. Garnish with reserved pear slices. Bake at 350° for 50-60 minutes. Remove from pan and cool.

*Choose from one of the following flavorings: ½ tsp. ginger, nutmeg, cloves or cardamom; ¼ tsp. anise seed or 1 cup shredded cheddar cheese.

GINGERBREAD

½ cup boiling water over
½ cup shortening and add
½ cup brown sugar. Stir in
½ cup light molasses and add
1 egg, well beaten
Sift together:
1½ cups flour
½ tsp. salt
½ tsp. baking powder
½ tsp. soda
¾ tsp. ginger
¾ tsp. cinnamon

Pour into a 8 x 8 x 2 in. cake pan (greased and floured) and bake at 350° for 30 minutes. Let stand about 5 minutes before removing from pan. Serve plain or with whipped cream.

COFFEE CAKE

APPLE PECAN COFFEE CAKE

½ cup sugar
½ cup brown sugar
½ cup shortening
½ cup Karo syrup
2 eggs
1 tsp. grated lemon rind
1 scant cup milk
1 tsp. soda
2 cups chopped apples
2½ cups flour
1 tsp. baking powder
1 tsp. salt

Sift flour, baking powder and salt three times. Cream shortening well, add sugar and syrup. Add eggs, one at a time beating well after adding. Stir in lemon rind, milk, soda, and apples. Add flour and pour into 9 by 13 pan. Before baking sprinkle with 4 Tbsp. sugar and chopped pecans. Bake at 350° for 45 minutes.

SOUR CREAM PECAN COFFEE CAKE

½ cup butter
1 cup sugar
2 eggs
2 cups sifted flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
1 cup commercial sour cream
1 tsp. vanilla
TOPPING:
⅓ cup brown sugar
¼ cup white sugar
1 tsp. cinnamon
1 cup pecans (chopped)

Cream butter and sugar. Add eggs one at a time. Sift dry ingredients. Add to above mixture with sour cream alternately, beginning and ending with flour. Stir in vanilla. Pour ½ of the batter into a buttered 9 x 9 baking pan or a 9 x 13 pan. Mix topping and sprinkle half mixture over batter. Pour remaining batter and top with nut mixture. Bake 325° for 35 to 40 min. This an excellent coffee cake that takes very little time.

PARMESAN POPCORN

1 qt. popped corn
¼ cup grated parmesan cheese
¼ cup melted butter
Salt

Toss hot, popped corn with cheese and melted butter. Salt to taste.

COFFEE CAKE



CRISPY COOKIE COFFEE CAKES

1 pkg. cake yeast or
1 envelope dry yeast
¼ cup warm, not hot, water
4 cups sifted flour
1 tsp. salt
1 tsp. grated lemon rind
1¼ cups sugar
1 cup margarine (2 sticks)
2 eggs, beaten
1 cup milk (scald and cool to lukewarm)
2 tbsp. cinnamon

Dissolve yeast in water in small bowl. In large bowl combine flour, salt, lemon rind, ¼ cup of the sugar. Cut in margarine with fork. Combine eggs, milk, dissolved yeast, add this to the flour mixture. Combine lightly. Cover tightly. Refrigerate overnight. Divide refrigerated dough in half. On floured board roll each piece into 18x12 rectangle. Sprinkle with remaining sugar mixed with cinnamon. Roll up tightly beginning with wide end. Cut each roll into inch slices, place cut side up on greased baking sheet. Flatten with palm of hand. Bake at 400° F. about 12 minutes.

LUSCIOUS BUTTER COFFEE CAKE (No yeast)

¼ lb. (or ½ cup) butter
2 eggs, slightly beaten
1 cup sour cream
½ tsp. soda (let stand in sour cream for 10 minutes before adding to mixture)
1 cup sugar
1½ cups sifted flour
1 to 1½ tsp. baking powder
1 tsp. vanilla

Cream butter, add sugar, eggs and dry ingredients alternately with sour cream. Beat well after each addition, add vanilla.

Mix together ½ cup granulated sugar, 1 tsp. cinnamon, and 4 heaping tbsps. chopped walnuts for topping. Pour half batter mixture in greased pan, sprinkle with ½ topping, add remaining batter. Sprinkle rest of topping over. Bake at 350° for 45 minutes.

Cocoa should always be cooked in a small amount of water before the hot milk is added.

A marshmallow rolled in cinnamon and placed in a cup of hot chocolate will give an extra added flavor.

COFFEE CAKE

FILLED COFFEE CAKE MIXTURE

4 cups flour unsifted
3 tbsp. sugar
1½ tsp. salt
1 cup lard
3 egg whites
1 cake or 1 pkg. yeast
½ cup water, warm
1 cup milk, scalded
3 egg yolks, beaten
1 tsp. lemon extract

Mix flour, sugar & salt; cut in lard. Soften yeast in water. Mix liquids with egg yolks & pour over dry mixture. Beat until smooth. Let rise until double in bulk; stir down and let rise again. Roll out about ⅓" in thickness twice the size of pans you will bake in. Spread half of dough with fruit mixture. Beat the egg whites and spread over the fruit. Fold over the other half of dough. Cut a few holes in top for steam to escape. Place in two 10 x 10 in. greased pans; let rise until light. Bake in 375° oven about 30 min. When cool ice with powdered sugar icing.

FILLING: 3 to 4 cups of filling, which may be dates, prunes, dried apricots or mixed dried fruits; cooked and be sure they are well drained.

PRUNE COFFEE CAKE

½ lb. prunes, cooked, pitted and cut in half
3 maraschino cherries, cut in half
1 tbsp. grated orange rind
⅓ cup firmly packed brown sugar
3 tbsp. melted butter or margarine
1½ cups sifted flour
1¾ tsp. baking powder
¾ tsp. salt
¾ cup sugar
2 eggs well beaten
½ cup milk
1 tsp. vanilla
⅓ cup shortening, melted
Powdered sugar

In the bottom of a greased 9" square cake pan, arrange prune halves in rows, cut side up and use cherries to form a design. Sprinkle evenly over the fruit, the orange rind, brown sugar and melted butter. Sift together the dry ingredients. Combine eggs, milk and vanilla. Gradually add dry ingredients, stirring until mixed. Stir in melted shortening. Beat vigorously one minute or until creamy. Pour batter over prunes in prepared pan. Bake at 375° 45 minutes. Remove from oven. Let set on cake rack about 2 minutes. Loosen edges and invert on serving plate. Sprinkle with powdered sugar. Serve warm, cut in squares. Serves 9.

COFFEE CAKE



HARVEST COFFEE CAKE

1½ cups sifted flour
3¾ tsp. baking powder
½ tsp. salt
¾ cup sugar
2 cups finely chopped peeled apples
¾ cup butter or margarine
1½ cups dark raisins
2 large eggs
1 tbsp. milk
Sugar for topping

Sift flour with baking powder, salt and sugar into large mixing bowl. Add butter and cut in until mixture is like fine bread crumbs. Stir in apples and raisins. Add well beaten eggs and milk, beat well. Batter will be stiff. Spread evenly in a well greased 9" square pan. Sprinkle with sugar. Bake at 350° for 1 hour or until cake tests done.

SPICY PEAR COFFEE CAKE

1 lb. can pear halves
1½ cups flour
¾ cup sugar
2 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
¼ tsp. cloves
1 egg
½ cup milk
¼ cup melted butter

Drain pear halves. Sift dry ingredients together. Beat egg and mix with milk and melted butter to dry ingredients and mix lightly. Spread batter in greased and floured 8" baking dish. Brush pears with a little melted butter and arrange on top of batter. Sprinkle with 2 Tbsp. sugar and cinnamon. Bake at 350° for 30 minutes. Before serving fill pears with jam or jelly.

LONG JOHNS

½ cup shortening
1 cup boiling water
1 cup canned milk
3 pkgs. dry yeast
½ cup warm water
2 well beaten eggs
½ tsp. nutmeg
½ cup sugar
2 tsp. salt
8½ cups flour

Dissolve ½ cup shortening in 1 cup boiling water. Cool to lukewarm. Add canned milk. Dissolve 3 pkgs. dry yeast in ½ cup warm water. Add eggs, nutmeg, sugar, salt. Add flour slowly. Knead for 5 minutes. Let dough rest 10 minutes. Roll to ¼" thick. Cut into strips 1 x 6" and place on waxed paper. Let rise until double in bulk. Fry like doughnuts. FROSTING: Melt ¼ cup butter. Add ½ cup brown sugar and boil a few minutes. Add a few drops of maple flavoring, 2 tbsps. cream and enough powdered sugar to spread.

COFFEE CAKE

RHUBARB LATTICE COFFEE CAKE

1 pkg. yeast
¼ cup lukewarm water
½ cup milk
¼ cup sugar
1 tsp. salt
2 tbsp. shortening
2½ cups flour
1 egg
Melted butter
Cinnamon sugar

Soften yeast in water. Scald milk, add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast and egg. Beat well. Add enough flour to make a soft dough. Turn out on lightly floured board and knead until smooth. Place in greased bowl, cover and let rise in warm place until doubled. When light, punch down, let rest 10 minutes. Pat ¾ of the dough in the bottom of a well greased 9" round baking pan. Brush with melted butter and sprinkle with cinnamon sugar. Spread Rhubarb Filling over dough. Roll out remaining dough ¼" thick and cut into strips 1" wide. Arrange strips of dough over rhubarb filling to make a lattice. Let rise until double, about 45 minutes. Bake at 350° for 35 minutes. RHUBARB FILLING: ¼ cup sugar, 1 tbsp. flour, 1½ cups rhubard cut in 1" pieces, and 2 tsp. water. Combine sugar and flour in a pan, add rhubarb and water and cook until rhubarb is tender, about 10 minutes.

QUICK CRATER COFFEE CAKE

2 cups flour
1 cup sugar
2 tsp. baking powder
½ tsp. cinnamon
2 eggs
1 cup milk
1 tbsp. melted butter

Measure and mix flour, sugar, baking powder and cinnamon. Beat eggs, add milk and melted butter. Add egg mixture to dry ingredients and beat until well blended. Pour into well greased pan. For the topping mix 4 tbsp. brown sugar, 2 tbsp. flour, and ½ tsp. cinnamon. Cut in 2 tbsp. butter. Sprinkle over top of cake and bake at 350° for 30 minutes.



CUPCAKES

RAISIN CUPCAKES

1½ cups raisins chopped or ground
½ cup nuts
1 tbsp. orange rind
½ cup butter
1 cup sugar
2 eggs beaten
2 cups sifted flour
½ tsp. salt
1 tsp. vanilla
1 tsp. soda
1 cup buttermilk or sour milk

Cream butter and add sugar and eggs and beat until light. Add soda and vanilla to buttermilk and add alternately with the dry ingredients which have been sifted together. Fold in raisins, nuts and orange rind. Fill greased muffin pans ⅔ full and bake in 350° oven for 40-50 minutes. Cool 5 minutes, remove from pan and dip the tops in the following glaze.

Mix ¼ cup sugar with 3 tablespoons of orange juice and allow to stand about 30 minutes before using.

SNOW ON THE MOUNTAIN CUPCAKES

¾ cup chopped dates
1½ cups boiling water
½ cup butter
1 tsp. soda

Mix ingredients together and let stand. Cream 1 egg, 1 cup sugar, then add date mixture, 1 tsp. vanilla and 2 cups flour sifted with 1 tsp. baking powder. Fill cupcake tins ⅔ full. Bake at 350° When cool dig out center of cupcake with apple corer or a knife. Fill with some of the white filling.

WHITE FILLING

WHITE FILLING:
1½ heaping tbsp. flour
½ cup water
½ cup granulated sugar
½ cup butter
½ tsp. vanilla

Cook the flour and water until slightly clear. Cool for two hours at least. Cream the sugar, butter and vanilla. Add to cool flour mixture and beat with electric beater until light and fluffy.

Then frost cupcakes with any frosting you desire leaving the center of the cupcake showing, thus giving the name of snow on the mountain.

CUPCAKES

NEVER FAIL CUPCAKES

2 eggs
⅔ cup sour milk
⅔ cup butter
1½ cups sugar
2 cups flour
3 heaping tbsp. cocoa
1½ tsp. soda
½ tsp. salt
1 tsp. vanilla
½ cup hot water

Put ingredients in a bowl in order given, but do not stir till all ingredients are in. Beat. Bake in 350° oven for 15-20 minutes. Cool. Ice with your favorite icing.

FUDGE CUPCAKES

1 cup sugar
½ cup shortening
1 egg
1 tsp. vanilla
1⅓ cups all-purpose flour
½ cup cocoa
1 tsp. soda
½ tsp. salt
½ cup sour milk or buttermilk
½ cup boiling water

Cream shortening, egg and vanilla. Mix dry ingredients with flour in sifter. Add alternately with sour milk or buttermilk, to creamed mixture, mixing well after each addition. Finally stir in boiling water. Blend well. Fill greased or paper-lined muffin tins ⅔ full. Bake at 375° for 25 minutes. Makes 1½ dozen cupcakes. Frost as desired.

MINCE MEAT CUP CAKES

⅓ cup shortening
1 cup brown sugar
2 eggs
1¾ cups flour
1 tsp. cinnamon
½ tsp. cloves
½ tsp. soda
½ tsp. salt
½ cup sour milk
½ cup mince meat
¼ cup nutmeats

Beat shortening, sugar and eggs. Add sifted dry ingredients alternately with sour milk. Add mince meat and nut meats. Bake in muffin tins, lightly greased or in paper liners at 375° for 25 minutes. Frost if desired.

MUFFINS



FRUIT AND NUT MUFFINS

2 cups flour
1 tsp. baking soda
½ tsp. salt
¼ cup sugar
½ cup chopped dried apricots
½ cup chopped nutmeats
1 egg, beaten
½ cup milk
¼ cup vinegar
⅓ cup melted shortening

Sift together flour, soda, salt and sugar. Add apricots and nuts. Add egg, milk, vinegar and melted shortening all at once. Stir lightly and quickly with a fork until just mixed. Fill muffin pans ⅔ full. Bake at 400° for 25 minutes.

APPLE NUT MUFFINS

2 cups sifted all-purpose flour
3 tsp. baking powder
¾ tsp. cinnamon
¾ tsp. nutmeg
1 tsp. salt
¼ cup sugar
1 egg well beaten
1 cup milk
¼ cup salad oil
1 cup apples, peeled and diced
TOPPING:
¼ cup brown sugar
¼ cup chopped nuts

Sift dry ingredients into bowl. Add egg, milk and salad oil. Stir just enough to mix ingredients. Carefully fold in apples. Fill greased muffin tins ⅔ full. Top the batter with mixture of nuts and brown sugar. Bake at 400° for 25 minutes.

POTATO MUFFINS (Makes 12)

1½ cups flour
2 tbsp. sugar
1 tbsp. baking powder
1 tsp. salt
1 egg, well beaten
1½ cups mashed potatoes
⅔ cup milk

Sift dry ingredients together. Add egg to milk, add to dry ingredients with mashed potatoes, stirring only until mixed. Fill greased muffin pans about ⅔ full. Bake in a hot oven 375-400° F. for ½ hour.

DOUGHNUTS

BREAKFAST PUFFS

1 pkg. (17¼ oz.) yellow cake mix
½ to 1 tsp. nutmeg
¾ cup water
¼ cup cooking oil
1 egg
3 tbsp. butter or margarine, melted
⅓ cup sugar
1 tbsp. cinnamon

Line 18 muffin cups with paper liners or generously grease and lightly flour bottom and sides of cups. In large mixing bowl, combine dry cake mix, nutmeg, water, oil and egg; mix well. Spoon into prepared muffin cups, filling ⅔ full. Bake at 350° for 25 to 30 minutes, until toothpick inserted in center comes out clean. In small bowl, combine sugar and cinnamon. Dip warm tops into melted butter, then into cinnamon-sugar mixture.

DOUGHNUTS

4 beaten eggs
⅔ cup sugar
⅓ cup milk
⅓ cup shortening, melted
3½ cups sifted flour
3 tsp. baking powder
¾ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg

Beat eggs and sugar until light, add milk and cooled shortening. Add sifted dry ingredients. Mix until smooth. Chill dough. Roll to ⅜" thick on floured board, cut with doughnut cutter, let stand 15 minutes. Fry in 375° fat until brown. Drain. Makes 2 dozen.

POTATO DOUGHNUTS

Sift together: 6 cups flour, 7 tsp. baking powder, 1 tsp. salt, ½ tsp. nutmeg, 3 eggs, beaten, 2 cups sugar, 1½ cups warm mashed potatoes, 6 Tbsp. melted lard, ¾ cup milk. To the beaten eggs, add the sugar, potatoes and lard, continue beating, add milk and combine with sifted ingredients. Do not over mix. Stir until flour is mixed in. Chill dough. Use only ⅓ of the batter at a time, roll to ½" thick on lightly floured board. Cut with doughnut cutter and drop in hot fat. Serve plain or roll in sugar.



DOUGHNUTS

GOOD RAISED DOUGHNUTS

1 cake yeast
1 cup milk, scalded and cooled
½ tsp. salt
1 egg beaten
1 tsp. nutmeg
⅓ cup sugar
3½ cups sifted flour
3 tbsp. shortening

Dissolve yeast in lukewarm milk, add 1½ cups flour and beat until smooth. Cover and let rise in warm place until doubled. Combine sugar and shortening. Add salt, egg and nutmeg. Stir into yeast sponge. Add remaining flour and beat well. Place in greased bowl and let rise until doubled. Roll on floured board ½" thick. Cut with doughnut cutter and let rise 45 minutes. Fry in hot fat.

BANANA DOUGHNUTS

5 cups sifted flour
4 tsp. baking powder
1 tsp. baking soda
2 tsp. salt
1 tsp. nutmeg
¼ cup shortening
1 cup sugar
3 eggs, well beaten
¾ cup mashed bananas
½ cup sour milk
1½ tsp. vanilla

Mix and sift dry ingredients, except sugar. Beat shortening until creamy. Add sugar gradually and beat until light. Add eggs and beat well. Add bananas, milk and vanilla, blend. Stir in dry ingredients, mix until smooth. Turn a small amount of dough at a time onto a floured board. Knead lightly. Roll out to ½" thickness, cut with floured cutter. Fry in hot deep fat for 3 minutes. Sprinkle with sugar. Makes 3½ dozen.

DOUGHNUT MUFFINS

Cream together: ⅓ cup shortening and 1 cup sugar. Add 1 egg, and beat well. Mix and sift: 1½ cups sifted flour, 1½ tsp. baking powder, ½ tsp. salt, ¼ tsp. nutmeg. Add dry ingredients to creamed mixture alternately with ½ cup milk. Fill muffin tins, lightly greased, ⅔ full. Bake at 350° for 25 minutes. Remove from pans at once and roll in melted butter then in mixture of ½ cup sugar and 1 tsp. cinnamon. Makes 12 medium muffins.

DOUGHNUTS

APPLESAUCE DOUGHNUTS

2 tbsp. butter
1½ cups brown sugar
4 eggs
1 cup strained applesauce
1 tsp. soda
2 tsp. baking powder
Pinch of salt
4½ cups flour
¾ tsp. cinnamon
¾ tsp. nutmeg
¾ tsp. cloves
¾ tsp. allspice

Blend butter and sugar until very fluffy. Stir in well beaten eggs and beat again. Add strained applesauce. Mix flour, spices, soda and baking powder and add to the first mixture. Turn out on floured board and form into balls, then roll out, cut and fry in hot deep fat. Makes 3 dozen.

HONEY DOUGHNUTS

3 eggs
½ cup sugar
3 tbsp. shortening
1½ cups honey
1 cup sour milk
1 tsp. soda
1 tsp. cream of tartar
1 tsp. lemon extract
5¾ cups flour
1 tsp. salt

Cream shortening, honey and sugar, add eggs well beaten. Mix well and add milk, extract, flour, salt, soda and cream of tartar. Mix and turn out on floured board. Roll, cut and deep fry in hot fat. Makes 65 doughnuts.

CHOCOLATE DOUGHNUTS

Soften 1 pkg. dry yeast in ¼ cup warm water. Scald 1 cup milk and add ¾ cup sugar, ⅔ cup cocoa, ⅓ cup butter and 1½ tsp. salt. Stir until butter is melted. Cool to lukewarm. Beat 3 eggs in a large bowl and add 1½ tsp. vanilla, yeast and milk mixture, stir in 2 cups flour and beat well, slowly add 3 more cups of flour mixing well. Chill dough. Roll to ½″ thick on lightly floured surface. Cut with doughnut cutter. Place on lightly greased cookie sheet and cover to let rise until double in bulk about 1½ hours. Fry in 375° fat for 3 minutes. Drain and roll in sugar.

DOUGHNUTS



COCONUT CAKE DOUGHNUTS

2 eggs
½ cup sugar
¼ cup milk
2 tbsp. melted shortening or salad oil
2⅓ cups sifted flour
2 tsp. baking powder
½ tsp. salt
½ cup coconut

Beat eggs with sugar until light, add milk and cooled shortening. Add sifted dry ingredients and coconut, stir until blended. Chill. Roll on lightly floured surface to ½″ thick. Cut out with doughnut cutter. Fry in 375° fat until brown. Drain and roll in sugar.

GRANDMOTHER'S DOUGHNUTS

2 cups flour
½ tsp. baking soda
⅛ tsp. nutmeg
¼ tsp. salt
2 tbsp. shortening
½ cup sugar
1 egg
½ tsp. vanilla
½ cup sour milk

Sift flour, baking soda, nutmeg and salt. Cream shortening, add sugar gradually, continue creaming. Add egg and beat well. Add vanilla. Add sourmilk alternately with dry ingredients, stir only until well blended. Roll small quantities of dough at a time. Roll ½″ thick, cut with doughnut cutter and let stand 10 minutes. Fry in hot fat. Drain on paper towel.

OLD FASHIONED DROP DOUGHNUTS

½ cup warm water
2 pkg. dry yeast
½ cup sugar
1 tsp. salt
½ tsp. nutmeg
⅓ cup shortening
2 eggs
¾ cup lukewarm milk
4 cups flour
1 cup raisins (optional)

Soak yeast in warm (not hot) water 5 minutes. Combine sugar, salt, nutmeg, shortening, eggs, milk, yeast mixture, and 2 cups flour. Beat 2 minutes with electric mixer (med. speed) or by hand until smooth. Add remaining flour. Beat 2 minutes more. Scrape batter down from beaters with spatula. Add raisins. Let stand 45 minutes. Drop spoonfuls of batter into deep hot fat (385°) and turn as soon as they rise to the surface. Turn again when one side is brown. Drain on absorbent paper. Glaze while still warm. Glaze: 4 cups sifted powdered sugar; ½ cup milk; 1 tsp. vanilla.

PANCAKES

SWEDISH PANCAKES
(Makes 50)

3 eggs
1¼ cups milk
¾ cup sifted flour
1 tbsp. sugar
½ tsp. salt

Beat eggs till thick and lemon-colored. Stir in milk. Sift dry ingredients; add to egg mixture, mixing till smooth. Drop batter by tablespoons onto moderately hot buttered griddle. Spread batter evenly to make thin cakes. Turn when underside is light brown. Spoon melted butter over; sprinkle with sugar; stack.

SOUR CREAM PANCAKES

2 tbsp. vinegar
2 cups evaporated milk
2 cups sifted flour
2 tbsp. corn meal
1 tsp. soda
1 tsp. salt
2½ tbsp. sugar
1 egg beaten
3 tbsp. melted shortening

Add vinegar to milk to sour. Mix and sift dry ingredients into mixing bowl. Add soured milk, beaten egg and melted shortening. Beat batter well and bake on preheated griddle.

COTTAGE CHEESE PANCAKES

1 cup cottage cheese
3 eggs, well beaten
2 tbsp. butter
¼ cup flour, sifted
¼ tsp. salt

Beat only until well blended. Cook by tablespoons on a heated griddle. Spread with a tart jelly, roll up and sprinkle with powdered sugar. Makes 12.

BASIC PANCAKES

½ cup milk
2 tbsp. melted butter or margarine
1 egg, beat lightly
Sift:
1 cup flour
2 tsp. baking powder
2 tbsp. sugar
½ tsp. salt

Add to milk mixture and stir just to mix all ingredients. Makes 8 pancakes.

To vary: use buttermilk in place of milk or to make apple pancakes peel 1 tart juicy apple, cut in thin slices and stir into the batter. To make blueberry pancakes: Add ½ cup blueberries to the batter.



DUMPLINGS

GERMAN POTATO DUMPLINGS

Boil 6 medium potatoes with jackets on, remove skins and let cool. Put through a food chopper with coarse blade. Spread on wax paper to dry. Mix together: ¾ cup flour, ½ cup bread crumbs, ¼ tsp. nutmeg, 2 tsp. salt. Beat 2 eggs and mix in flour mixture. Make a hollow in this and in the hollow place the potatoes. Work together like a bread dough. Place on bread board and knead. Pinch off small portions about the size of a walnut and shape into a ball. Drop into boiling salted water or broth. When they rise to the surface, let boil 3 minutes.

APPLE DUMPLINGS

Sift: 2 cups flour, 4 tsp. baking powder, and ½ tsp. salt. Cut in ⅓ cup lard, add ⅔ cup milk and stir together. Turn out onto floured board and knead gently for 30 seconds. Roll out and cut into 6 squares. Pare and core 6 baking apples and place one in the center of each square of dough. Fill cavity of apple with 1 Tbsp. sugar and sprinkle with cinnamon or nutmeg. Bring dough up around the apples and press edges together. Place in heavy frying pan. Make a syrup by boiling 1½ cups sugar and 2 cups water for 5 minutes, add ⅓ cup butter or margarine. Pour syrup over dumplings and place in 375° oven and bake 40 minutes. Serve plain or with cream.

CHERRY DUMPLINGS

1 lb. can pitted sour cherries
¾ cup sugar
1 tbsp. corn starch
¼ tsp. ground cinnamon
1 tbsp. lemon juice
⅛ tsp. red food coloring
1 cup biscuit mix
3 tbsp. sugar
⅓ cup milk

Drain cherries, heat juice in a 2 quart pan. Mix ¾ cup sugar, cornstarch and cinnamon in hot juice and cook, stirring constantly until clear and slightly thickened. Add cherries, lemon juice and red coloring, heat to boiling. Combine biscuit mix and sugar, 3 tbsp., add milk, stirring just enough to moisten the dry ingredients. Drop rounded tablespoons of batter on top of boiling fruit sauce. Let bubble gently over low heat, uncovered for 10 minutes more. Serve warm.

DUMPLINGS

CARMEL DUMPLINGS

1½ cups flour
2 tsp. baking powder
2 tbsp. butter
½ cup sugar
½ cup milk
1 tsp. vanilla

SAUCE: ½ cup sugar, 2 cups boiling water, 2 tbsp. butter, 1 cup sugar, ⅛ tsp. salt. Carmelize the sugar in an iron fry pan, stirring constantly until melted and golden brown. Pour slowly into boiling water. Add butter, the 1 cup of sugar and salt. Cook 10 minutes while preparing dumplings.

Dumplings: Cream butter and sugar together. Sift flour with baking powder. Add alternately with milk. Add vanilla. Drop by spoonfuls into the hot caramel sauce. Bake in moderate oven 350° about 30 minutes. Serve warm and bottom side up. May be sprinkled with nuts and topped with whipped topping.

DATE DUMPLINGS

2½ cups water
1½ cups brown sugar
½ cup sugar (white)
1 egg beaten
½ cup milk
1 cup flour
2 tsp. baking powder
¼ tsp. salt
1 tsp. salt
½ cup chopped dates
½ cup chopped nuts

Bring to a boil in baking pan the water and brown sugar. Cream sugar and egg; add milk, flour sifted with baking powder and salt. Then add vanilla, dates, and nuts. Drop by spoonful in pan containing sugar and water syrup. Bake in 350° oven until dumplings are done, approximately 30 minutes.

DUMPLINGS

1 cup flour
1½ tsp. baking powder
½ tsp. salt
1 egg, beaten
⅓ cup milk
2 tbsp. fat or oil

Sift dry ingredients. Combine egg, milk and oil. Mix to soft dough. Drop on broth and steam covered 15 minutes.



SHORTCAKE

FRUIT SHORTCAKE

2 cups flour
4 tsp. baking powder
¾ tsp. salt
¼ cup sugar
⅓ cup shortening
⅞ cup milk
Melted butter
Sweetened fresh or canned fruit

Sift flour, measure and resift with baking powder, salt and 2 tbsp. of the sugar into a mixing bowl. Blend shortening into the flour mixture with a fork or pastry blender. Add milk and mix just enough to blend all ingredients. Spread mixture into 2 greased 8″ cake pans, brush with melted butter and sprinkle with remaining sugar. Bake at 450° for 15-20 minutes. Cut in wedges and split, place fruit in the middle and top with whipped topping.

RHUBARB GINGER SHORTCAKE

Sift: 2 cups flour, 2 tsp. baking soda, 1 tsp. ginger, 1 tsp. cinnamon, 1 tsp. nutmeg and ½ tsp. salt. Stir in ¾ cup brown sugar. Combine 1 cup sour milk, ¾ cup melted shortening, ¾ cup light molasses and 2 beaten eggs, add to dry ingredients. Beat until smooth. Pour into greased 9″ square pan and bake at 350° for 45 minutes. Cut the cake in 2 layers. Spoon rhubarb sauce and whipped cream between layers and over the top.

RHUBARB SAUCE: Combine 4 cups diced rhubarb, 1 cup sugar, dash of salt and ¾ cup water. Cook covered for 10 minutes. Blend in 2 Tbsp. cornstarch and ¼ cup water. Stir into rhubarb and cook, stirring until mixture boils then cook 2 minutes.

LINCOLN LOG

4 egg yolks
¼ cup sugar
½ tsp. vanilla
4 egg whites
½ cup sugar
¾ cup cake flour
¼ tsp. salt
1 tsp. baking powder

Beat yolks until thick and lemon colored, gradually beat in ¼ cup sugar and vanilla. Beat egg whites until stiff, gradually add remaining ½ cup sugar and beat until very stiff. Fold yolks into whites, then add sifted dry ingredients. Fold in carefully. Bake in waxed paper lined 10 x 15″ pan in 375° oven for 12 minutes. Loosen sides and turn out on towel and sprinkle with powdered sugar. Remove wax paper. Quickly spread with jelly and roll it up on the towel. Cut in serving slices.

JELLY ROLL

BLUE BELLE JELLY ROLL

1 cup sifted flour
1 tsp. baking powder
½ tsp. salt
3 eggs
1 cup sugar
1 tsp. vanilla
⅓ cup hot water
2 tbsp. powdered sugar

Sift together flour, baking powder and salt. Break eggs in large mixer bowl, beat at high speed until lemon colored. Gradually add sugar a tablespoonful at a time, beating constantly. Add vanilla. Reduce speed to slow. Add dry ingredients to egg mixture, beating only until blended. Add hot water all at once and beat to a smooth batter. Spread evenly in a greased wax paper lined 15 x 10" jelly roll pan. Bake at 375° for 12-15 minutes. Loosen cake carefully. Sift powdered sugar over cake, cover with a towel and flip over. Remove wax paper. Beginning at narrow end, roll cake and towel together. Cool on rack, unroll and fill with filling then reroll.

BLUEBERRY FILLING

In a pan combine:
½ cup sugar
3 tbsp. cornstarch
¼ tsp. salt
Blend in juice drained from a 14-oz. can of blueberries

Cook over medium heat until thick, stirring constantly. Remove from heat. Add 1 Tbsp. butter and 1 Tbsp. lemon juice. Fold in blueberries. Cool and spread on jelly roll.

To boil macaroni, place in a wire basket and immerse in the boiling water. This makes stirring unnecessary and the macaroni can be drained and rinsed easily.

When melting chocolate, line the dish with waxed paper. The melted chocolate can be poured from the dish easily and without waste.



BROWNIES

FEATHER LIGHT JELLY ROLL

4 eggs, separated
¾ cup sugar
¾ cup cake flour
¾ tsp. baking powder
¼ tsp. salt
1 tsp. vanilla
12 oz. jelly or jam of your choice

In electric mixer, beat egg yolks until light. Add sugar gradually, then vanilla and beat well. Sift flour, measure, then resift with baking powder. Add gradually to yolk mixture. Beat batter until smooth. Whip until stiff but not dry egg whites and salt. Fold lightly into cake batter. Use jelly roll pan and cut wax paper to fit. Butter paper well, invert and spread butter on it. Bake at 375° for 12 minutes. Sprinkle a dish towel with powdered sugar. Invert baked cake onto towel. Remove wax paper. Let stand 2 minutes. Spread with favorite jam or jelly. Gently reroll and cool before slicing to serve.

FUDGE BROWNIES

Preheat oven to 325° F. Combine and bring just to boil, stirring constantly, ½ cup sugar, ⅓ cup shortening, 2 tbsps. water. Remove from heat. Add and stir till blended: 1 6-oz. pkg. semi-sweet chocolate morsels, 1 tsp. vanilla. Beat in, one at a time, 2 eggs. Sift together and stir in gradually, ¾ cup sifted flour, ¼ tsp. baking soda, ¼ tsp. salt. Add ½ cup coarsely-chopped nuts. Spread in greased 9″ square pan. Bake at 325° F. for 25 minutes. Cool. Cut into 2″ squares. Makes 16 squares.

BROWNIES

½ cup Hershey's cocoa
⅔ cup liquid shortening
2 cups sugar
4 eggs
1½ cups flour
1 tsp. baking powder
1 tsp. salt
2 tsp. vanilla
½ cup chopped nuts

Pour in 10 x 13″ pan. Bake in well greased pan at 350° until dull and slightly firm. Cool slightly, and frost with vanilla frosting. Cut into squares and top center of each square with half nut.

BROWNIES

BLOND BROWNIES

¼ cup butter
1 cup brown sugar
1 egg, unbeaten
¼ tsp. salt
¾ cup sifted flour
1 tsp. baking powder
1 tsp. vanilla
½ cup chopped nuts

Melt butter, cool and add egg, add brown sugar. Beat well. Add sifted dry ingredients and nuts. Blend together. Add vanilla. Spread in greased 8" square pan. Bake 25 minutes at 350° and cut in squares.

CHOCOLATE BROWNIES

½ cup shortening
2 oz. chocolate
¾ cup sifted flour
½ tsp. baking powder
½ tsp. salt
2 eggs well beaten
1 cup sugar
1 tsp. vanilla
1 cup coarsely cut nut meats

Melt shortening and chocolate together over hot water. Cool. Sift flour with baking powder and salt. Beat eggs until light. Add sugar, then chocolate mixture, and blend. Add flour, vanilla and nuts, and mix well. Pour batter into 8 x 8 inch pan, greased. Bake in moderate oven 350° 35 minutes. Cool and cut in squares. Makes 16.

CHOCOLATE PINEAPPLE BROWNIES

¾ cup butter or margarine
1½ cups sugar
3 eggs
1 tsp. vanilla
1 tsp. baking powder
1½ cups sifted flour
½ tsp. cinnamon
1 cup drained crushed pineapple
2 sq. chocolate, melted
½ cup coarsely chopped nuts

Cream butter and sugar until light. Add eggs, one at a time, add vanilla and beat until fluffy. Sift dry ingredients together and add to mixture. Measure 1 cup of the batter into another bowl and add pineapple. Blend well. Add the melted chocolate and nuts to batter in first bowl. Spread one half of the chocolate batter in a greased 9 x 13" pan. Cover with pineapple batter. Drop remaining chocolate batter by spoonfuls over pineapple layer and spread gently over entire pan. Bake 325° for 45 to 50 minutes. Cool and cut in squares.



BROWNIES

BROWNIES

Boil together 1 cup water, ¾ cup oleo and 4 tbsp. cocoa. Cool. Mix together 2 cups flour, 2 cups sugar, 1 tsp. baking soda. Pour liquid over above. Add: ½ cup buttermilk, 2 eggs, 1 tsp. vanilla. Bake in large shallow pan 10x15 at 350° about 30 minutes or until done.

Frosting: ½ cup brown sugar, ¼ cup water, 1 square chocolate. Bring to a boil and stir until chocolate is melted. Add 3 tablespoons butter and 1½ cups powdered sugar. Add walnuts and coconut and frost brownies when cool.

BUTTERSCOTCH BROWNIES

Melt ⅔ cup butter in a pan, remove from heat and add 2 cups brown sugar well packed, beat in 2 eggs, add 2 cups flour, sifted with 1 Tbsp. baking powder, ¼ tsp. soda, ½ tsp. salt. Add: 1 tsp. vanilla, 1 cup chopped nuts. Spread in greased 11 x 7" pan and sprinkle with 1 cup chocolate chips and bake at 350° for 25 minutes.

APPLESAUCE BROWNIES

½ cup shortening
1½ sq. unsweetened chocolate
1 cup sugar
2 eggs
½ cup slightly sweetened applesauce
1 tsp. vanilla
1 cup flour
½ tsp. baking powder
¼ tsp. soda
½ tsp. salt
½ cup nut meats

Melt shortening and chocolate over hot water. Blend in sugar, eggs, applesauce and vanilla. Sift flour and dry ingredients together and stir into chocolate mixture. Add nuts. Pour in 9 x 13" pan and bake for 40 minutes at 350°. Line pan with wax paper. Cut in squares and roll in powdered sugar or: Remove from oven and cover with 12 marshmallows, cut up, and return to oven for 3 minutes or until marshmallows are soft enough to spread. Remove from oven and cool. When cool enough spread with easy chocolate frosting over the marshmallows.

FRUIT CAKE

MAGIC FRUIT CAKE

½ lb. candied cherries (red & green)
½ lb. candied pineapple
1 lb. dates
1 lb. can moist coconut
3 cups nuts
1 can condensed Sweetened Eagle Brand Milk

Cut fruit and nuts into small pieces and mix all ingredients together. Press down tightly into two loaf pans. Bake 1½ hours at 275°, slow oven. Line pans with wax paper, and liberally grease. Let stand 20 minutes before turning out of pans.

WHITE FRUIT CAKE

1 cup coconut
1 cup fruit cocktail
1 cup white raisins
1 cup candied cherries
1 cup chopped nut meats
3¼ cups sifted flour
1 tsp. baking powder
1 cup shortening
2 cups sugar
½ cup pineapple syrup
8 egg whites

Combine first five ingredients with one cup flour. Sift remaining flour with baking powder. Cream shortening with sugar. Add sifted ingredients, pineapple syrup & fruit mixture. Beat egg whites until fluffy & fold into the batter. Pour into greased tube pan lined with wax paper & bake 3¼ hrs. Bake the 1st hr. at 300° then reduce heat to 275° until finished. May also be baked in 2 bread pans.

FRUIT CAKE

3 cups applesauce, 2 cups sugar, 1 cup shortening (at least ½ butter). Combine and allow mixture to stand overnight.

Mix the following fruits in a large container, like a dishpan. 1 lb. mixed candied fruit, ¼ lb. candied cherries, 1 lb. dates (cut up), 1 lb. nuts (broken into large pieces).

Sift together the following: 4½ cups sifted flour, 2¼ tsps. cinnamon, 1 tsp. nutmeg, ½ tsp. ground cloves, 3 tsps. baking soda and 1 tsp. salt. Add flour mixture to fruit mix, mixing well. To this add the applesauce mix and mix well. Put in greased waxed paper-lined pans—3 loaf pans. Bake about 2 hours (or until done) in a 250° oven. Turn out on cooling rack. When cool wrap in aluminum foil and store in cool place. Very good.



FRUIT CAKE

WHITE CHRISTMAS FRUIT CAKE

1 cup sugar
¾ lb. butter
2 cups flour
1 tsp. salt
¼ tsp. baking soda
½ tsp. cream of tartar
1 lb. white raisins
1 lb. mixed fruit
¼ lb. cherries
1 lb. walnut meats
½ cup coconut
3 tbsp. milk
6 egg whites

Soak raisins in cold water and dry with a towel. Cream sugar and butter, add salt, soda, cream of tartar with flour. Add raisins, mixed fruit, cherries, walnut meats, coconut and milk. Fold in well beaten egg whites. Bake at 350° for 2 hours.

NUTTY FRUIT CAKE

Sift together: 1½ cups sugar, 1½ cups flour, 1 tsp. baking powder, ½ tsp. salt. Add to dry ingredients: 1 lb. whole Brazil nuts, 1 lb. whole English walnuts, 1 lb. whole dates, 18-oz. bottle red cherries, (save juice). Mix together the cherry juice and 4 eggs, well beaten. Add to batter. Put in lightly greased pan and bake 1 hour at 325°. Chill a few days and serve sliced thin.

BISHOPS BREAD

¾ cup sifted flour
¾ cup sugar
½ tsp. baking powder
½ tsp. salt
3 cups brazil nuts, shelled (leave whole)
1 lb. pitted dates
1 cup well drained marschino cherries
3 eggs
1 tsp. vanilla

Preheat oven to 300°. Grease, then line, 9 x 5 x 3 pan with waxed paper. Place in sifter first four ingredients. In large bowl place nuts, dates and cherries (do not cut up fruit). Sift flour mixture over fruit and nuts, mix with hands until well coated. Beat eggs until foamy, add to above mixture. Add vanilla and blend together. Spread evenly in pan. Bake at 300° oven for 1 hour and 45 min. or until done. Cool in pan for 15 min. Remove from pan, peel off paper and let cool on rack. This can be put in freezer for later use.

FRUIT CAKE

FRUIT CAKE—No baking required

Line with wax paper the bottom and sides of a 5 cup loaf or tube pan. Put into a bowl and let stand until needed: ½ cup condensed milk, 16 marshmallows finely cut, 3 tbsp. orange juice.

Now put into a large bowl: 4 doz. 2½-inch graham cracker crumbs, rolled very fine, ¼ tsp. cinnamon, ½ tsp. nutmeg, ⅛ tsp. cloves, ¼ cup each, light and dark raisins, ½ cup dates cut fine, ¾ cup walnuts broken, ⅓ cup candied pineapple cut fine, ⅓ cup candied cherries cut fine, 2 tbsp. candied orange peel, cut fine. Add milk mixture. Mix with spoon, then with hands until crumbs are moist. Press firmly into pan. Top with fruit and nuts if desired. Cover tightly and chill two days before slicing. Keep cool. Makes 2¼ lb. cake.

(In place of the candied fruits, you may use ¾ cup bulk or ready mix cut up candied fruit.)

ROYAL FRUIT CAKE

Line a bread pan with waxed paper. Beat 3 eggs until thick, add 1 tsp. vanilla, gradually add ¾ cup sugar and beat well. Add 1 cup chocolate chips, 1 cup chopped dates, 1 cup drained maraschino cherries, 2 cups chopped walnuts. Add 1½ cups sifted flour, 1 tsp. baking powder, ½ tsp. salt. Mix only until blended. Pour into prepared pan. Place in shallow pan containing 2 cups water. Bake at 300° for 1 hour and 45 minutes. Store 10 days before eating.

EASY FRUITCAKE

Boil together for 5 minutes: 1 cup sugar, 1 cup raisins, scant ½ cup lard, 1½ cups water, 2 tsp. cinnamon, ¼ tsp. nutmeg, ⅛ tsp. salt. Cool to lukewarm and add: 1 tsp. soda, 1 tsp. baking powder, 2 cups flour, 1 1-lb. pkg. mixed fruit, 1 cup nuts (optional). Bake at 350° for 30 minutes in a 8x8″ square pan for 45 minutes in a loaf pan.

SOUPS AND CHILI



CHEESE



CHEESE GEMS

2 cups flour
1 tbsp. baking powder
½ tsp. baking soda
½ tsp. salt
½ tsp. ginger
½ cup molasses
½ cup sour milk
1 egg, beaten
¼ cup butter or margarine, melted
1 cup shredded cheddar cheese
¼ cup chopped raisins or dates (optional)

Preheat oven to 400°. Butter 14 muffin pan. Sift together, flour, baking powder, baking soda, salt and ginger. Stir molasses and sour milk into beaten egg, then add to dry ingredients along with the butter, cheese and raisins. Mix only until flour is moistened. Fill muffin cups ⅔ full. Bake 12-15 minutes. Serve hot with butter.

SWISS FONDUE

1 lb. swiss cheese, shredded
3 tbsp. cornstarch
½ tsp. salt
¼ tsp. pepper
¼ tsp. nutmeg
2 cups sour milk or buttermilk
1 clove garlic
French bread

Toss swiss cheese with cornstarch, salt, pepper and nutmeg. In a pan or chafing dish heat buttermilk with garlic clove over low heat. When hot, remove garlic and add swiss cheese, stir constantly until cheese is melted. Serve in chafing dish or fondue pot over heat. Dip pieces of French bread in the cheese.

CHEESE CHOPS

1 cup soft bread crumbs
1 cup grated American cheese
1 tsp. salt
3 tbsp. tomato soup
1 tsp. chopped onion
¼ tsp. dry mustard
1 egg, beaten
1 tbsp. fat
½ cup mayonnaise
½ cup stuffed olives, chopped

Mix first 7 ingredients and form into chops. Saute on both sides in fat until nicely browned. Serve hot with mayonnaise to which olives have been added. Serves 6.

CHEESE AND RICE ROLL

2 cups cooked rice
1 cup grated cheese
1 egg
½ cup chopped peanuts
1 tsp. salt
Pepper
Milk
⅓ cup buttered crumbs

Mix rice, cheese, egg, peanuts and salt with enough milk to moisten, about 1 tbsp. Shape, roll in buttered crumbs, bake at 350° for 25 minutes. Place on hot platter, garnish with slices of stuffed olives and serve with hot tomato sauce. Serves 6.

CHEESE FINGERS

1 cup flour
½ tsp. baking powder
⅛ tsp. cayenne
½ tsp. salt
2 tbsp. shortening
4 tbsp. grated cheese
Water

Mix and sift flour, baking powder, cayenne and salt. Cut in shortening. Add cheese and enough cold water to hold mixture together. Roll on floured board to ¼″ thickness. Cut in very thin strips with knife. Bake at 400° for 20 minutes. Makes 50 fingers.

COTTAGE CHEESE CROQUETTES

2 cups cottage cheese
1 cup cracker crumbs
2 eggs, unbeaten
¼ cup chopped celery
¼ cup green pepper
¼ cup onion
½ tsp. salt
⅛ tsp. black pepper

Place all ingredients in large bowl and beat 2 minutes. Make into balls, roll in cracker crumbs, fry in deep fat, 395° or shape into patties, roll in crumbs and fry in shallow pan.

CHEESE SAUCE

3 tbsp. melted butter
2 tbsp. flour
1 cup milk
¼ tsp. salt
1 tsp. prepared mustard
½ cup grated cheese

Add flour to melted butter. Blend. Add milk and cook until it thickens. Add salt, mustard and cheese.

CHEESE



CHEESE POTATO SALAD

⅓ cup soft smoked cheese spread
⅓ cup evaporated milk
4 cups hot diced cooked potatoes
1 tsp. salt
¼ cup minced onion
2 sliced hard cooked eggs
Mayonnaise

Beat cheese and milk together until creamy smooth. Mix with potatoes, salt and onion. Refrigerate 1 hour. Just before serving, add eggs and top with mayonnaise.

CHEESE DREAMS

Thin slices of bread, trim off crusts. Sprinkle thin slices of American cheese with salt, paprika and cayenne and put between two slices of bread. Cut in halves and dip in a mixture of 1 beaten egg, ½ cup milk and ¼ tsp. salt. Fry in hot shallow shortening until brown on both sides. Drain, blot and serve hot.

CHEESE DOLLARS

1 cup flour
½ cup sharp cheddar cheese
1 stick butter
½ tsp. salt
Dash of cayenne or red pepper

Grate cheese fine, add butter and dry ingredients. Form into a roll about as big around as a silver dollar. Refrigerate overnight. Slice about the thickness of a silver dollar, place on cookie sheet and bake at 350° for 10 minutes or until lightly browned around the edges. Great with salads or for snacks.

CHEESE STRAWS

1 cup grated cheddar cheese
1 cup fresh bread crumbs
⅔ cup flour
1 tbsp. butter
¼ tsp. salt
⅛ tsp. pepper
Dash of cayenne
2 tbsp. milk

Mix flour, salt, peppers. Cream the butter, add flour, crumbs and cheese. Mix well, add milk. Roll ¼″ thick and cut ¼″ wide and 6″ long. Bake at 350° until light brown. Pile log cabin style on a plate. Serve with salad.

CHEESE

MEATLESS LOAF

1 cup cooked rice
1 egg
2 tbsp. chopped onion
1 tsp. salt
1 cup crushed peanuts
1 cup cottage cheese
1 tbsp. fat
½ tsp. pepper

Mix all ingredients. Bake in loaf pan at 350° for 30 minutes. Serves 6.

SCALLOPED CHEESE

12 slices bread (remove crusts)
½ lb. American cheese
2½ cups milk
4 egg yolks
2 whole eggs
1 tsp. salt
¼ tsp. pepper
¼ tsp. dry mustard

Grease a baking dish, large enough to hold 6 slices of bread. Place the slices of bread close together in the dish. Cover each piece of bread with a slice of cheese, top with the other 6 slices of bread. Mix eggs and milk, beat well, add salt, pepper and mustard. Pour over the bread. Let stand 2 hours. Bake 1 hour at 325°, the last 10 minutes increase the heat to 400°.

SUPPER CHEESE CASSEROLE

8 slices day old bread
Butter
1½ cups shredded cheese
¼ cup green pepper, chopped fine
¼ cup celery, chopped fine
3 eggs
2 cups milk
1 tsp. salt

Grease 8" square pan on bottom and sides, butter 8 slices of bread. Place 4 slices of bread on the bottom of the pan, spread with shredded cheese, celery and green pepper. Cover with other 4 slices of bread, buttered side up. Beat the eggs, add milk and salt and pour over the bread and cheese. Bake at 350° for 45 minutes.

Unclog a salt shaker in humid weather by placing the shaker in a hot oven for a few minutes.

SOUP



CHEESE BALLS

½ lb. grated American cheese
2 cups soft bread crumbs
3 eggs
1 tsp. Worcestershire sauce
⅛ tsp. salt
1 egg
2 tbsp. water
½ cup dry bread crumbs

Mix cheese, crumbs, 3 beaten eggs, Worcestershire sauce. Form into balls. Dip in slightly beaten egg diluted with water, roll in crumbs and fry in deep hot fat until delicate brown. Drain and serve with Tomato Sauce.

TOMATO SAUCE: 2 cups cooked or canned tomatoes, 1 tsp. sugar, 2 whole cloves, 1 tsp. salt, 3 pepper corns, 2 tbsp. shortening, 1½ tbsp. flour. Cook tomatoes, sugar, cloves, salt and peppercorns together slowly for 20 minutes. Strain. Melt shortening, add flour and mix well. Add the tomato juice slowly and bring to the boiling point, stirring constantly.

OYSTER STEW

6 cups milk
1 qt. oysters
¼ cup butter
1½ tsp. salt
2 tsp. celery salt
Dash of pepper

Scald milk, heat oysters in their own liquid for 5 min. or until edges start to curl. Add butter, seasonings and hot milk. Serves 6.

CREAM OF POTATO SOUP

Cut 3 medium sized potatoes in halves and cook with 1 slice onion, 1 stalk celery, cut in pieces, and ½ tsp. salt in 3 cups boiling water. When tender, strain and save 2 cups of the stock. Press potatoes through a sieve and add stock and pulp to white sauce. Sprinkle with 2 tbsp. chopped parsley.

If soup is too salty, add a peeled slice of raw potato.

VEGETABLE SOUP

1 soup bone
3 qts. cold water
2 tsp. salt
¼ tsp. pepper
½ of a bay leaf
1 cup chopped celery
1 cup chopped onion
¼ cup fat, such as bacon drippings
1 cup carrots
1 cup diced turnips
2 cups diced potatoes
2 cups cooked tomatoes

Put soup bone in large kettle, add cold water and seasonings. Simmer 2 hours. Remove bone from stock before adding vegetables. Saute onion and celery in fat until golden brown. Add to soup stock along with all other vegetables except tomatoes. Cover and cook slowly until vegetables are tender but not mushy. Add tomatoes and heat for 3 minutes.

CREAM SOUPS MADE WITH THIN WHITE SAUCE

SAUCE:
2 tbsp. shortening
2 tbsp. flour
1 tsp. salt
⅛ tsp. pepper
2 cups milk

Melt shortening, add flour, salt, and pepper and mix well. Add milk slowly and bring to the boiling point stirring constantly to avoid lumping. Keep hot over boiling water until ready to combine with vegetable mixture.

SOUPS MADE WITH MEDIUM WHITE SAUCE

2 tbsp. shortening
4 tbsp. flour
1 tsp. salt
⅛ tsp. pepper
2 cups milk

Melt shortening, add flour, salt and pepper and mix well. Add milk slowly and bring to the boiling point, stirring constantly to avoid lumping. Keep hot over boiling water until ready to combine with vegetable mixture.

CREAM OF ASPARAGUS SOUP

Cook 1 bunch of asparagus with 2 tbsp. chopped onion and ½ tsp. salt in boiling water until the tips are tender. Strain and save 1½ cups of the stock. Cut off tips, press through a sieve and add pulp and stock to white sauce.

SOUP



CREAM OF TOMATO SOUP

Cook 2 cups stewed or canned tomatoes, ½ cup water, 2 tsp. sugar, 2 whole cloves, ½ tsp. salt and 1 tbsp. chopped onion in a saucepan 20 minutes. Strain and add ⅛ tsp. soda. Stir well and pour into hot white sauce.

CREAM OF ONION SOUP

Slice 4 medium sized onions, add 2 cups water, ½ tsp. salt and pinch of pepper. Cook until onions are tender. Press through sieve and use 2 cups soup. Add to white sauce.

PEA SOUP

2 qts. water with ¼ tsp. baking soda added
2 cups dried split green peas
3 cups coarsely cut celery
1 cup coarsely cut carrots
½ cup sliced onion
Dash cayenne pepper
¼ tsp. thyme
1 tsp. salt
⅛ tsp. pepper
1 bay leaf
1 tbsp. butter

Place all ingredients except butter in large kettle. Bring to a boil and boil for 20 minutes. Cover and simmer gently until peas are tender, about 1 hour, stirring occasionally. Remove from heat and press through a sieve. Add butter, return to heat and bring to a boil.

CREAM OF CELERY SOUP

Cut into small pieces the tops and stalks of 1 small bunch of celery. Put in a pan with 5 cups cold water, ½ tsp. salt and 1 slice onion and cook until celery is tender. Press through a sieve and use 2½ cups strained liquid. Add to the hot white sauce.

CHILI

CHILI

1 lb. ground beef
2½ cups tomatoes
2½ cups kidney beans
1 cup water
¼ cup catsup
3 tbsp. drippings
1 tsp. salt
½ tsp. paprika
2 tbsp. chili powder
½ glove garlic, chopped
¾ cup chopped onion
½ green pepper, chopped
½ cup chopped celery

Brown garlic, onion, green pepper and celery in drippings until almost tender. Add ground beef and brown thoroughly. Add all remaining ingredients. Simmer over low heat for 1 hour or longer. Serves 8.

CHILI WITHOUT TOMATOES

¼ lb. suet ground
1½ lbs. ground beef
1 tsp. sugar
¼ tsp. garlic powder
½ tsp. onion powder
½ tsp. celery salt
½ tsp. paprika
¼ tsp. salt
1½ tsp. chili powder
1 tsp. hot sauce
2 cans chili beans in gravy

Cook suet and beef in pan until done, add all the spices, beans and water and simmer 30 minutes. If too thick add ½ cup water.

CHILI

1 large onion, sliced
1 green pepper, chopped
1 lb. ground beef
3 tbsp. fat
3½ cups tomato juice
1½ tsp. salt
2 tbsp. chili powder
1 No. 2 can kidney beans
Dash of cloves

Brown onion and green pepper and meat in hot fat. Add tomato juice, salt and chili powder. Simmer 2 hours. Add beans and heat another ½ hour. Serves 6.

Variations: For milder chili use 1½ tbsp. chili powder. For thinner chili use another cup tomato juice. Pork and beans may be used instead of the kidney beans. Cloves optional.

MEAT AND POULTRY





COUNTRY CHICKEN LOAF

2 cups diced cooked chicken
½ cup chopped cooked carrots
1 cup cooked peas
½ cup chopped celery
1 tbsp. minced green pepper
1 cup bread crumbs
½ cup milk
2 egg yolks, beaten
1 tsp. onion juice
1 tsp. lemon juice
1 tsp. salt
⅛ tsp. pepper

Force chicken, carrots and peas through a food chopper. Add remaining ingredients and place in greased loaf pan or ring mold. Bake in moderate oven (350° F.) until firm, about 40 minutes. Serve with cream or mushroom sauce. Makes 1 (8x4 inch) loaf. Serves 6.

MARINATED BROILED CHICKEN

2 broiling chickens
½ to ¾ cup olive oil
⅓ cup chopped parsley
1 clove garlic, finely chopped

Split chickens down the back. Combine remaining ingredients to make a marinade. Marinate chickens in this mixture from ½ hour to overnight. The longer they can marinate, the less garlic is necessary. Drain off marinade. Arrange chickens skin side down on preheated broiler, placed about 5 inches from heat; broil about 45 to 50 minutes, basting every 5 to 10 minutes with marinade. Serve at once on preheated or sizzling platter. Serves 4.

HOT CHICKEN SANDWICHES

1 whole chicken
2 cups chopped celery
1 medium onion
8 slices of bread

Boil the cut up chicken until tender. Save the juice. Cut celery and onion in small pieces. Soak up bread with juice. Put mixture in baking dish and pour juice on until almost covered. Bake at 350° for 1½ hours. Stir once or twice while baking. Serve on warm buns.

STEWED CHICKEN WITH DROP DUMPLINGS

1 stewing chicken
1 small onion
Pepper
1 cup sifted flour
2 tsp. baking powder
½ tsp. salt
Sprig parsley, minced
½ cup milk

Clean chicken and cut into serving portions; place in kettle and partly cover with water. Add onion, salt and pepper and cook until tender, 2½ to 3 hours. Mix flour, baking powder, salt, minced parsley, and milk to a thick batter and drop from spoon into boiling chicken broth, cover tightly and cook for 20 minutes without raising lid. Place chicken on platter and surround with dumplings. Serves 6.

OLD-FASHIONED BOILED CHICKEN DINNER

4-lb. chicken, (frying, roasting or stewing hen)
1 tsp. salt
3 medium potatoes
6 small onions
1 head cauliflower, or ¼ head cabbage
12 small carrots
1 pint brussels sprouts or 1 bunch broccoli
Parsley for garnish

Cover chicken with water and simmer until tender, 2 to 3 hours, adding salt when about three-fourths done. Remove chicken from cooking water and cook vegetables in chicken stock until tender.

BAKED CHICKEN WITH HAM STUFFING

5-lb. roasting chicken
1 lb. cooked ham, chopped
¼ tsp. salt
Grated rind of 1 lemon
8 olives, chopped
1 hard-cooked egg, chopped
Pepper
½ cup seedless raisins
1 potato, finely diced
Chopped cooked giblets

Cover chicken with water and simmer until nearly tender. Drain. Combine remaining ingredients, moistening with stock if necessary. Stuff parboiled chicken and bake in hot oven (425° F.) until tender and browned.

FOWL



CHICKEN LIVERS WITH APPLES AND ONIONS

12 chicken livers
3 tbsp. flour
½ tsp. salt
¼ tsp. Accent
⅛ tsp. cayenne pepper
1 medium onion
2 medium cooking apples

Rinse and clean in cold water the chicken livers, drain. Coat livers with the flour and seasonings, set aside. Wash and remove cores from the apples. Cut in slices. Cook apple slices in 1½ tbsp. butter over medium heat until lightly browned. Turn slices and sprinkle with ¼ cup sugar. Cook uncovered over low heat until lightly browned. Remove from fry pan and keep warm. In the same pan, heat ¼ cup butter. Put chicken livers in the pan, add the onion, sliced in thin rings. Cook over medium heat stirring occasionally. Serve with apple rings.

CHICKEN AND NOODLES

4-lb. stewing chicken
Salt
Pepper
Celery greens
1 chicken heart, cut fine
1 chicken gizzard, cut fine
1 lb. egg noodles
⅓ cup chopped green onion
⅓ cup shredded cooked ham

Cut chicken into serving portions, cover with cold water, add salt and pepper, and heat to boiling. Simmer until chicken is tender, then remove and shred meat. Add celery greens, chicken heart and gizzard to stock and simmer until tender. Cook noodles until tender in boiling salted water. Drain and rinse in cold water. Serve noodles in deep bowls, add the hot soup to cover, sprinkle with shredded chicken and a little green onion. Garnish with shredded ham. Serves 6.

CINDER PLANT

6 pieces of coal. Cover with a solution of: 1 cup salt, 1 cup bluing, 1 cup water, 4 tbsp. ammonia and food coloring.

CHICKEN LOAF

3 cups diced cooked chicken
½ cup mushroom pieces
2 cups cooked noodles
¼ cup chicken broth or gravy
2 eggs, beaten
¼ cup finely chopped celery
1 tsp. salt
¼ tsp. curry powder
⅛ tsp. pepper

Combine all ingredients. Place in oiled loaf pan. Bake at 350° for 1 hour. Garnish with sliced hard boiled eggs.

***Turkey may be used instead of chicken.

CHEESE-TOPPED CORNISH HENS

4 Cornish hens, about 1 lb. ea.
3 tbsp. lemon juice
Melted butter
1 tsp. salt
½ tsp. pepper
1 cup grated natural swiss cheese
1 tsp. paprika

About 40 minutes before serving preheat broiler. Halve the hens down the center of the back. Place the halves, cut side down in broiler pan, sprinkle with lemon juice, brush with melted butter, salt and pepper. Broil hens 7-10 minutes, basting frequently with lemon butter mixture from the broiler pan. Turn hens over and repeat the process. Turn hens again and sprinkle with grated cheese and paprika. Return to broiler for 1 or 2 minutes.

CRUNCHY TURKEY CROQUETTES

4 tbsp. butter
5 tbsp. flour
1 tsp. salt
¼ tsp. pepper
½ tsp. mustard
1 tsp. onion juice
1 cup milk
2 cups coarsely ground turkey
Bread crumbs
1 egg slightly beaten with 1 tbsp. water

Melt butter, add flour, salt, pepper and onion juice. Add milk and cook until thick. Add turkey and blend. Spread in 8" square pan and chill until firm. Cut croquettes into 8 triangles. Coat with bread crumbs, dip in egg and coat again in crumbs. Fry in hot fat for 2 minutes and drain.

FOWL



PHEASANT IN CREAM

1 pheasant, cut in pieces
¼ cup flour
¾ tsp. salt
⅛ tsp. paprika
½ cup sweet or sour cream
¼ cup cooking oil
1 3½-oz. can mushrooms
2 tbsp. chopped onions

Mix seasonings with flour. Dredge pheasant in flour. Dry for ½ hour. Heat cooking oil in fry pan. Brown pheasant, allow 15 to 20 minutes for browning. Place in casserole. Brown the mushrooms and onions, put over meat. Pour cream over contents and bake at 350° for 1 hour or until tender.

PHEASANT SUPREME

1 pheasant, cut in serving pieces
4 tbsp. flour
½ tsp. salt
½ tsp. paprika
1 cup sour cream
1 tsp. grated onion

Combine flour, salt and paprika. Dredge each piece of pheasant in mixture. Brown in melted butter. Put in casserole, pour sour cream and onion over pheasant and bake 1 hour at 325°.

DUCK WITH SAUERKRAUT

6-lb. duck
Salt, pepper, clove of garlic
2 qts. sauerkraut
1 cup water
3 tbsp. sugar

Prepare a young duck for roasting. Place in pan, add sauerkraut, water and sugar. Cover and bake in moderate oven (325° F.) until tender and brown, allowing 20 to 25 minutes per pound. Serves 6.

HASENPFEFFER

1 dressed rabbit
2 cups vinegar
3 cups water
½ cup sugar
1 slice onion
2 tsp. salt
½ tsp. pepper
1 tsp. pickling spice
¼ cup fat or shortening
2 tbsp. flour

Cut rabbit in serving pieces. Combine vinegar, water, sugar, onion, salt, pepper and pickling spices and pour over rabbit. Let stand in refrigerator 36 to 48 hours. Remove and wipe dry. Put shortening in a pan and stew the rabbit until tender adding 1 cup pickling liquid while cooking, about 1½ to 2 hours.

QUAIL BAKED IN WINE

½ cup fat
2 small onions, minced
2 whole cloves
1 tsp. peppercorns
2 cloves garlic, cut fine
½ bay leaf
6 quail, cleaned and trussed
2 cups white wine
½ tsp. salt
⅛ tsp. pepper
Few grains cayenne
1 tsp. minced chives
2 cups cream or evaporated milk

Melt fat, add onions, cloves, peppercorns, garlic and bay leaf; cook for several minutes. Add quail and brown on all sides. Add wine, salt, pepper, cayenne and chives and simmer until tender, about 30 minutes. Remove quail to hot serving dish. Strain sauce, add cream and heat to boiling point. Pour over quail. Allow 1 quail for each serving.

WILD DUCK WITH PECAN STUFFING

4 cups soft bread crumbs
1 cup finely chopped celery
1 cup finely chopped onion
1 cup seedless raisins
1 cup pecan meats, chopped
½ tsp. salt
½ cup milk, scalded
2 eggs, beaten
2 (2½-lb.) wild ducks
6 slices bacon
1 cup tomato catsup
¼ cup Worcestershire sauce
¼ cup A-1 sauce
½ cup chili sauce

Mix bread crumbs, celery, onions, raisins, nuts and salt together. Add hot milk to the beaten eggs and then add to dry mixture. Dress ducks and fill with stuffing. Close the slits by using poultry pins or by sewing. Place in roaster and cover each duck with 3 strips of bacon. Roast uncovered in moderate oven (350° F.) allowing 15 to 20 minutes per pound. Twenty minutes before serving time, combine the last 4 ingredients and baste the ducks with the sauce. Garnish with parsley and slices of oranges with a few candied cranberries in center of each slice. Skim the fat from the sauce and serve the sauce with ducks. Salt pork may be used in place of bacon. Serves 4 to 6.

Wingtip feathers may be removed from turkeys and capons by dipping the wing tips into hot water a few seconds and then pull the feathers out.

STUFFING



BREAD DRESSING

4 cups dry bread cubes
3 tbsp. chopped onion
1 tsp. salt
¼ tsp. poultry seasoning
Sage to taste
⅓ cup butter or margarine
Hot water or broth to moisten

Combine bread, onion, seasoning, add butter and liquid.

PORK SAUSAGE DRESSING

1½ lb. stale bread, cubed
½ lb. butter or margarine, melted
1 tsp. salt
¼ tsp. pepper
¼ cup chopped onion
½ lb. pork sausage, crumbled, but not cooked
1 egg
Few spoonfuls of milk
1 tsp. sage or poultry seasoning

This makes enough dressing for a 15 lb. turkey.

ROAST WILD GOOSE

1 wild goose
Salt and pepper
1 tbsp. vinegar
1 onion
Flour

Clean goose well, season with salt, pepper and vinegar. Place an onion in cavity. Let stand overnight. Remove onion, dredge with flour and place in roasting pan in slow oven (325° F.). Roast uncovered until tender and browned, 20 to 25 minutes per pound, basting with juices in pan. Goose may be filled with stuffing if desired. Allow 1 pound per person.

STUFFING

MOCK OYSTER DRESSING

¼ cup minced onion
½ cup minced celery
1 stick butter or margarine
1 qt. peeled and diced egg plant
¼ cup water
½ tsp. salt
2½ cups crumbled salted crackers
3 cups seasoned dried bread cubes
2 eggs, slightly beaten
¼ cup milk or broth
½ tsp. poultry seasoning

Cook onion and celery in butter over low heat. Simmer egg plant in water and salt for 10 minutes. Pour both mixtures over crackers and bread cubes. Add eggs, milk and poultry seasoning. Mix gently. Enough dressing for 12 to 14 lb. turkey.

BACON WITH FRUIT STUFFING

8 slices of bacon
1 orange, peeled and cubed
1 cup cubed apples
½ cup raisins
3 tbsp. hot water
2 cups dry bread crumbs

Add orange, apple, raisins and water to bread crumbs. Place in oiled 8″ square pan. Cover top with bacon slices. Bake at 400° for 20 minutes, turning bacon once.

ROAST CHICKEN DRESSING

6 cups dry bread cubes
½ cup diced celery
¼ cup finely diced onion
½ can cream of chicken soup
3 tbsp. melted butter
1 tbsp. sage
Salt and pepper to taste

Mix all ingredients and use to stuff a roasting chicken.

Instead of using a deep pan when making a meat loaf, try putting it in muffin tins. It will look more attractive and bake faster.

STUFFING



MUSHROOM DRESSING

2 4-oz. cans of mushrooms
12 cups lightly packed bread cubes
1 tsp. poultry seasoning
1½ tsp. salt
¼ tsp. pepper
¼ cup chopped parsley
¾ cup margarine
½ cup finely chopped onions
1 cup finely chopped celery

Drain mushrooms and save liquid. In a large bowl, combine mushrooms, bread cubes, poultry seasoning, salt, pepper and parsley. Melt butter, add onions and celery and cook until tender but not brown. Add to first mixture with the mushroom liquid. This is enough dressing for a 12 to 15 lb. turkey.

APPLE DRESSING

3 cups moistened bread crumbs
1 beaten egg
1 tsp. salt
Dash of pepper
2 tbsp. finely diced onions
1 diced apple
½ cup diced celery
Enough milk to moisten
Sage may also be added

Mix ingredients.

POT LUCK SPECIAL

¾ lb. pork
¾ lb. veal
½ cup flour
2 tbsp. shortening
1½ tsp. salt
¼ tsp. pepper
2 cups uncooked spaghetti
2 cups milk
1 cup whole kernel corn
1 can cream of mushroom soup

Have the meat cut in 1″ cubes. Dredge with flour and brown in shortening. Season. Add remaining ingredients. Cover and cook slowly for 1 hour or until meat is well done.

LAMB LOAF

2 lbs. ground lamb
1 cup bread crumbs
1 onion, cut fine
½ green pepper, chopped fine
1 egg
1 cup milk or meat stock
⅛ tsp. poultry seasoning
Salt and pepper

Combine all ingredients and mix well. It is very decorative to bake this in a ring mold. Bake it at 350° F. for 1½ hours or until done. When done unmold and fill the center of the ring with either creamed potato balls or creamed asparagus.

IRISH STEW

2 lb. boneless lamb, (cut in 2" pieces), ⅓ cup flour, 2 tsp. salt, ⅛ tsp. pepper. Coat meat in flour and seasonings. Melt 3 tbsp. fat in large iron fry pan. Brown the lamb, remove fat and slowly add 1 qt. hot water. Boil for a few minutes then simmer for 1½ hours or until meat is almost tender. Then add: 6 small onions, 4 stalks celery, cut in ½" slices, 4 small carrots, quartered, 6 medium potatoes, 1 medium turnip, cut up, 1½ tsp. salt, 1 tsp. Accent, ⅛ tsp. pepper. Cover and simmer 45 minutes. Dissolve 2 tsp. concentrated meat extract in small amount of hot water and set aside. Remove meat and vegetables from pan, stir in the meat concentrate. Mix ½ cup cold water to ¼ cup flour and add to liquid slowly stirring constantly until thick. Return meat and vegetables to kettle and heat thoroughly. *Beef can be used in place of lamb.

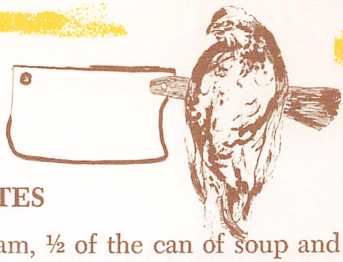
LAMBURGERS

1 lb. ground lamb
½ tbsp. fat
4 slices bacon, diced
1 tsp. salt

Heat the fat in a heavy fry pan. Add the diced bacon and salt to the ground lamb. Mix well. Shape into patties and pan fry in the hot fat until well browned on both sides. Serve very hot.

Avoid using permanent starch on garments to be dried in the dryer. The plastic base of the starch will coat the dryer cylinder.

Soften old neglected paint brushes by soaking in hot vinegar.



HAM CROQUETTES

2 cups ground cooked ham
1 can cream of celery soup
1 tsp. prepared mustard
1 egg
2 tbsp. milk
1 cup fine cracker crumbs
2 cups shortening
½ cup shredded cheese

Combine ham, ½ of the can of soup and mustard. Blend. Chill. Shape into 8 balls. With a fork, mix the egg and milk. Dip each croquette in the egg and milk. Roll in crumbs and chill. Heat the shortening to 375°. Deep fry until well browned. Drain on a paper towel. Heat the remaining soup and cheese and use as a sauce for the croquettes.

BUDGET BIRDS

1 cup soft bread crumbs
2 tbsp. melted fat
½ tbsp. minced onion
⅓ cup canned tomatoes
Salt and pepper
½ tsp. poultry seasoning
Pinch of thyme
1 clove garlic
6 slices boiled ham
6 slices bacon

Combine bread crumbs, fat, onion, tomatoes and seasonings in a bowl rubbed with garlic. Place 1 tbsp. dressing on each slice of ham. Roll up and wrap with bacon. Fasten with toothpicks. Brown in hot fat then reduce heat and cook until bacon is crisp.

EASY HAM LOAF

1½ lbs. ham, ground fine
1 lb. round steak, ground fine
2 eggs, beaten slightly
1 cup cracker crumbs
1 cup milk
½ cup tomato sauce

Combine the cracker crumbs and the milk in a large bowl and let stand for a few minutes to dissolve the crackers. Add the ham and steak and lastly, the beaten eggs. Mold into a loaf pan. Mix in a small bowl, 1 cup brown sugar, ½ tsp. mustard, ¼ cup water and ¼ cup vinegar. Pour slowly over the meat loaf and baste every 15 to 20 minutes. Bake at 375° for 1 hour.

Rust on a knife may be removed by leaving the knife in an onion for a short time.

HAWAIIAN HAM

2 slices ham, 1 inch thick
Prepared mustard
6 slices canned pineapple
3 cooked or canned sweet potatoes
½ cup brown sugar

Cut each ham slice in 3 pieces. Spread with mustard and place in greased baking dish. Top each piece of ham with pineapple slice, then half a sweet potato. Pour over pineapple syrup and sprinkle with brown sugar. Bake uncovered in moderate oven (325°) for 1 hr. Serves 6.

UPSIDE DOWN HAM LOAF

2 cups ground cooked ham
2 cups ground beef
2 eggs
1 cup milk
1 cup fine cracker crumbs
½ cup brown sugar
1 tsp. dry mustard
2 tbsp. vinegar
1 #2 can pineapple chunks, drained

Mix meats with eggs, milk and cracker crumbs. Mix together the brown sugar, dry mustard and vinegar. Spread brown sugar mixture in the bottom of a casserole. Arrange pineapple chunks on top. Pack meat firmly on top of pineapple. Bake at 350° for 1½ hours.

BARBECUED PORK CHOPS

8 lean pork chops
1 tsp. salt
½ tsp. celery seed
⅓ cup vinegar
1 bay leaf
½ cup catsup
1 tsp. dry mustard
½ tsp. nutmeg
1 cup water

Brown chops in hot fat. Place in casserole. Pour over combined remaining ingredients—cover and bake at 325° for 1½ hrs. Serves 4.

Clean milk bottles by putting ½ tsp. salt in the bottle with a little water, shake well and rinse.



BARBECUED SPARE RIBS

Cut into pieces for serving 2 lbs. spare ribs. Place them in a pan. Cover with waxed paper. Bake the ribs in a very hot oven (500°) for 15 minutes. Reduce heat to 350°. Saute until brown ¼ cup chopped onions in 1 tbsp. drippings. Add and simmer for 20 minutes: ½ cup water, 2 tbsp. Worcestershire sauce, ¼ cup lemon juice, 2 tbsp. brown sugar, 1 cup chili sauce or catsup, ½ tsp. salt, ¼ tsp. paprika. Remove the paper and pour these ingredients over the meat. Bake the spare ribs for 1 hour. Baste frequently with the pan liquor.

STUFFED SPARE RIBS WITH VEGETABLES

2 lbs. spare ribs
2 cups bread crumbs
6 cooked potatoes
1 small head of cabbage
1 tbsp. water
2 tbsp. chopped parsley
1 tbsp. chopped onion
1 tbsp. melted butter

Sprinkle salt over ribs. Mix bread, onion, 2 tbsp. parsley, 1 tbsp. melted butter and 1 tbsp. water. Spread over ribs, roll and fasten with skewers and tie with string. Brown on all sides. Add 1 cup hot water. Cover and cook 1½ hours. 15 minutes before serving add cooked potatoes which have been halved and the cabbage which has been quartered. Cover and cook slowly.

BARBECUED PORK LOIN

3 to 5 lb. shoulder or loin of pork
SAUCE:
1 can tomato soup
⅓ cup each, chopped onion and celery
1 clove garlic, minced
2 tbsp. brown sugar
2 tbsp. Worcestershire sauce
2 tbsp. lemon juice
2 tsp. prepared mustard
4 drops Tabasco sauce

Place a 3- to 5-lb. shoulder or loin of pork in a shallow pan, and sprinkle with 2 tsp. seasoned tenderizer. Roast at 350° about 55 minutes per pound. One hour before meat is done, pour off drippings, and pour barbecue sauce over meat. Continue roasting. Spoon sauce over meat often.

PORK STEAK SUPREME

4 lbs. pork steak
6 cups dry bread cubes
½ cup diced celery
½ cup finely cut onion
1 cup seedless raisins
1 tbsp. sage
1 tsp. salt
½ tsp. pepper

In a large flat casserole lay half of the pork steak. Mix the other ingredients and moisten with just enough water to hold together. Put the dressing on top of the pork steak. Cover with remaining pork. Bake at 350° for 1 hour.

PORK STEAK WITH CREOLE SAUCE

Brown 6 pieces of pork steak in fat. Season with salt and pepper. Cover with the following sauce. **CREOLE SAUCE:** Saute in 1 tbsp. shortening, ¼ cup finely chopped onion, 1 minced garlic clove, ½ tbsp. chopped parsley, 1 4-oz. can sliced mushrooms, ¼ cup minced green pepper. Add 1 tbsp. flour and blend until smooth. Gradually add 2 cups tomato juice and 1 tsp. salt and 1 tsp. sugar. Pour over pork steak and bake at 350° for 75 minutes.

PORK CHOP SKILLET DINNER

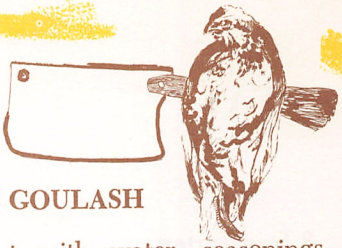
8 pork chops
2 cups whole kernel corn
1 can small boiled onions
1 cup halved ripe olives
1 large green pepper
1½ tsp. salt
⅛ tsp. pepper
3 tbsp. flour
1⅔ cups undiluted canned milk

Brown pork chops. Drain corn and save the liquid. Drain onions, add corn, ¼ cup corn liquid, onions, ripe olives, green peppers, cut in strips, and seasonings. Cover and cook over low heat 35 minutes or until chops are tender. Remove meat from pan. Combine flour and milk and slowly stir into the fry pan. Cook over low heat stirring constantly until sauce thickens and starts to bubble. Put meat, vegetables and sauce on a platter to serve.

SOUTHERN PORK CHOPS

6 lean pork chops
1 can chicken noodle soup
1 can of water

Brown chops in pan. Add soup and water. Cover and simmer 1 hour.



PORK AND SAUERKRAUT GOULASH

2 lbs. sauerkraut, drained
1½ cups water
2 bay leaves
¼ tsp. pepper
1 tsp. caraway seeds
1 tsp. sugar
1 large onion, minced
2 tbsp. fat
2 tbsp. paprika
1½ lbs. lean pork, cubed
1 cup sour cream
Mashed or boiled potatoes

Simmer kraut with water, seasonings and sugar for 45 minutes. Saute onion in fat until golden. Add paprika and stir until dark red. Add pork and cook several minutes. Add kraut mixture and blend. Simmer slowly 1 hour, covered. Just before serving, stir in sour cream and heat. Serve with potatoes.

STUFFED PORK CHOPS

6 double pork chops
1½ cups whole kernel corn
1½ cups bread crumbs
¾ tsp. salt
⅛ tsp. pepper
1½ tsp. parsley
¾ tsp. sage
1 tbsp. grated onion
1 cup diced apple
1 egg
3 tbsp. milk

Cut a pocket in the pork chop. Combine rest of ingredients. Stuff each chop with dressing. Brown, season and add a little water and bake at 350° for 1 hour or until tender.

BAKED CANADIAN BACON

½ cup brown sugar
½ tsp. dry mustard
½ cup unsweetened pineapple juice
2 lb. Canadian bacon, left whole

Combine sugar, mustard and pineapple juice. Spread over bacon and bake uncovered in 325° oven for 1 hour. Baste every 15 minutes.

SPANISH FRANKS

8 frankfurters
¼ cup fat
½ green pepper, diced
1 medium onion, chopped
1⅓ cups precooked rice
1¾ cups hot water
2 8-oz. cans tomato sauce
1 tsp. salt, dash of pepper

Brown frankfurters in fat over medium heat. Remove franks. Melt the ¼ cup fat in fry pan, add green pepper, onions and rice. Cook and stir over high heat until light brown. Add remaining ingredients and mix well. Bring to a boil, cover and simmer 15 minutes. Replace franks and simmer 5 more minutes.

FANCY FRANKS

10 frankfurters
10 slices bacon
2 tbsp. chopped onion
1 cup finely chopped celery
2 tbsp. shortening
½ tsp. salt
⅛ tsp. pepper
⅛ tsp. poultry seasoning or sage
½ cup milk
3 cups coarse bread crumbs, toasted

Cut frankfurters lengthwise, almost through. Cook onion and celery in shortening until tender. Combine onion, celery, salt, pepper, poultry seasoning, milk and toasted crumbs and mix well. Spoon stuffing into frankfurters and wrap each with a slice of bacon. Fasten with toothpick. Place frankfurters on rack in a shallow pan. Bake at 400° for 30 minutes or until bacon is cooked.

STUFFED HOT DOGS

Slit hot dogs lengthwise, leaving one side hinged. Insert a thin strip of processed cheese in slits and wrap each hot dog in a slice of bacon. Place under broiler until bacon is done and cheese melted. Serve on warm or toasted buns.

BAKED SWEETBREADS

1 lb. cooked sweetbreads
1 egg
½ cup crushed cornflakes
4 slices bacon

Dip serving sized pieces of sweetbreads in beaten egg, then in crumbs. Wrap each piece in bacon and fasten with toothpick. Bake in 400° oven 20 minutes or until bacon is done.

MEAT



BEEF KIDNEY STEW

1 beef kidney
3 cups water
1 medium onion, sliced
1 tsp. dry mustard
1 tsp. salt
⅛ tsp. pepper
2 tbsp. flour
2 tbsp. butter
1 cup canned peas
1 cup diced celery
1 tbsp. Worcestershire sauce

Split kidney and remove white tubes. Cut in ¼" slices. Soak 1 hour in cold salted water. Drain. Cover with fresh water and bring to a boil. Drain. Cover with 3 cups fresh water and bring to a boil. Skim. Add sliced onion, mustard, salt and pepper. Simmer 1 hour. Brown the flour in the butter, add the peas, celery and Worcestershire sauce. Stir into kidney broth and simmer 10 minutes.

FRIED BRAINS

2 cooked veal brains
1 egg
2 tbsp. milk
½ cup fine cracker crumbs
¼ cup butter
1 lemon
1 tsp. salt

Combine salt, egg and milk. Cut cooked brains into 1" cubes. Pour egg mixture over brains. Stir with fork to coat each piece thoroughly. Lift out pieces and roll in cracker crumbs. Brown in melted butter.

BAKED STUFFED VEAL OR BEEF HEART

1 beef heart or 2 veal hearts
2 slices salt pork
2 cups bread crumbs
½ cup diced onion
3 tbsp. flour
3 tbsp. fat
1 tbsp. Worcestershire sauce
1 tbsp. salt
Dash of pepper

Dice salt pork and fry until crisp, combine with bread crumbs and onion and ½ the salt and pepper. Season heart cavity with remaining salt. Fill with stuffing. Roll heart in flour and Worcestershire sauce. Cover and cook slowly at 350° until heart is tender.

Bacon will not curl while frying if a little warm water is placed in the frying pan before adding the bacon.

CHICKEN FRIED BEEF HEART

1 beef heart
Flour
Salt and pepper
½ cup fat

Slice heart ½" thick, soak in salt water 1 hour. Dip in seasoned flour and brown on both sides in hot fat. Add small amount of water, cover and cook slowly for 30 minutes.

LIVER PATTIES

Grind together:
1½ lbs. liver
1 small green pepper
1 small onion
Add:
1 tsp. salt
½ tsp. pepper
1¼ cups cooked macaroni
1 slightly beaten egg

Mix all ingredients thoroughly. Form into patties and fry until golden brown.

LIVER LOAF

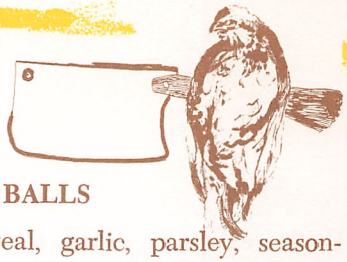
1 lb. liver
1 onion
1 cup bread crumbs
1 egg
1 cup milk
1 tsp. salt

Drop liver in salted boiling water and cook for 5 or 10 minutes. Grind in food chopper together with onion; add crumbs, egg (slightly beaten), milk, and salt; mix well and put in greased baking dish. Set in pan of hot water and bake for half hour in medium oven (350° F.).

LIVER WITH VEGETABLES

1 lb. liver, sliced
1 tbsp. fat
2 tbsp. flour
6 small onions
2 cups water
1 cup canned tomatoes
2 carrots
2 turnips
Seasoning

Brown 1 onion, flour, and liver in fat. Cut liver in small pieces. Add water, tomatoes, diced carrots, turnips, and remaining onions. Cook about 20 minutes until vegetables are done.



HUNGARIAN VEAL BALLS

1 lb. ground veal
1 clove garlic, minced
2 tbsp. chopped parsley
1 tsp. salt
¼ tsp. pepper
¼ cup milk
1 beaten egg
2 tbsp. flour
1 3-oz. can sliced mushrooms
1½ cups sour cream
1 6-oz. pkg. wide noodles
2 tbsp. poppy seed
½ cup dried bread crumbs

Combine veal, garlic, parsley, seasonings, milk, egg and crumbs. Mix well. Shape into small balls. Melt fat and brown meat balls. Remove meat and stir in flour, add mushrooms and sour cream. Cook until thickened, stirring constantly. Add meat, cover and cook over low heat about 20 minutes. Cook noodles in boiling salted water, drain and sprinkle with poppy seed. Serve around meat balls and gravy.

VEAL AND MUSHROOM CASSEROLE

6 veal chops
1 can cream of mushroom soup
1 can of water
1 pkg. noodles, cooked

Brown meat in small amount of fat. Place in casserole with meat drippings, blend soup and water, salt and pepper to taste. Pour over meat and cover with layers of cooked noodles, dot with butter and bake at 350° for 20 minutes covered and uncovered for 15 minutes.

ROAST VEAL

6 lb. rolled veal roast
1 tbsp. salt
½ tsp. pepper
2 tsp. paprika
½ tsp. ginger
2 tsp. sugar

Rub seasonings into meat and roast as usual.

Wind a cloth tape measure on an old adhesive tape spool. The cover snaps on and keeps sewing basket neat and keeps the tape measure from tangling.

SUNDAY BEST VEAL

1½ lb. veal cutlet, ½ inch thick
Sifted bread crumbs
1 egg, slightly beaten with 1 tbsp. water
1 onion, sliced
¼ cup shortening
1½ tsp. paprika
1½ tsp. salt
⅛ tsp. pepper
1 cup water
1 cup sour cream
½ cup blanched almonds, sliced (optional)
2 tbsp. butter
1 6-oz. pkg. noodles, cooked

Cut veal in pieces for serving. Dip in crumbs, then in beaten egg, and again in crumbs. Cook onions in hot shortening until yellow. Remove onions. Brown veal quickly on both sides. Reduce heat. Add paprika, salt, pepper, and onions. Pour water over veal, cover and simmer 1 hour, or until veal is tender and water is nearly boiled away. Add sour cream, mixing with liquid in pan to make brown gravy. Spoon gravy over meat while heating thoroughly. In another skillet brown almonds lightly in one tbsp. butter. Add cooked noodles and remaining butter and heat thoroughly. Arrange veal on platter and surround with noodles. Makes 6 servings.

WIENER SCHNITZEL

8 veal cutlets, ½ inch thick
1 egg, beaten
1 tbsp. water
1 cup dry bread crumbs
1 tsp. salt
¼ tsp. pepper
1 tsp. dried parsley if desired
About ⅓ cup butter
¼ cup liquid

Dip each cutlet in egg beaten with water, then in mixture of bread crumbs, salt, pepper and parsley. Place on waxed paper and let stand 30 minutes. Melt butter in large skillet and saute cutlets, a few at a time, until golden brown on both sides. Return browned cutlets to skillet and add liquid (milk, water, tomato juice or sour cream). Cover and cook slowly until tender, about 30 minutes. Serve with lemon slices. If desired, add sour cream to pan drippings to make sauce.

PLAY DOUGH

2 cups flour
1 cup salt
2 tbsp. powdered alum
1½ cups boiling water
3 tbsp. salad oil
Food coloring (optional)

Mix ingredients together. Keep in air tight container. If too sticky add more flour.



STUFFED CUBE STEAKS

4 cube steaks
¼ tsp. salt
Dash of pepper
2 tbsp. flour
1 cup soft bread crumbs
¼ tsp. poultry seasoning
1 tsp. minced onion
2 tbsp. butter, melted
2 tbsp. water
⅓ cup rice, cooked
2½ cups canned tomatoes
¼ tsp. salt
2 tbsp. butter

Roll steaks in flour, salt and pepper. Combine crumbs, poultry seasoning, onion, butter and water to make stuffing. Place steaks in baking dish and cover each with ¼ of the stuffing. Fold over and fasten with toothpicks. Put rice around meat rolls, add tomatoes, salt and butter. Cover and bake 1 hour at 350°.

BARBECUED SHORT RIBS

3 lbs. beef short ribs, cut in serving pieces
2 tbsp. shortening
1 onion, chopped
¼ cup vinegar
2 tbsp. sugar
1 cup catsup
½ cup water
3 tbsp. Worcestershire sauce
1 tsp. prepared mustard
½ cup sliced celery
2 tsp. salt

Melt fat in heavy fry pan. Brown ribs with the onion. Add all remaining ingredients. Cover and cook slowly 2 hours or bake at 350° for 2 hours.

BEEF BURGERS

1 lb. ground beef
½ onion, chopped fine
½ cup catsup
1 can chicken gumbo soup
1 tbsp. chili powder

Brown ground beef and onion in fry pan, stir well so meat is crumbly. Add catsup and soup. Stir well. Add chili powder and cook 20 minutes. Serve on hamburger buns. Serves 8.

APPLE MEAT BALLS

¾ lb. ground beef
¼ lb. ground pork
1 apple
1 small onion
2 pieces celery
5 crackers
1 egg
¼ tsp. salt
Flour
2 tbsp. lard
2 tbsp. flour
1 cup water

Combine beef and pork. Core apple and grind with onion, celery, and crackers. Add to meat. Add egg and salt and mix thoroughly. Form into small balls. Dredge in flour and brown in hot lard. Remove meat from pan. Add the 2 tbsps. flour to drippings. Add water gradually stirring constantly until thick. Return meat balls to gravy. Cover and allow to simmer for 15 minutes. Serves 6.

MEAT BALLS IN ONION SOUP

1 lb. ground beef
¾ cup oatmeal
1 egg
½ cup milk
1 tsp salt
⅛ tsp. pepper
⅓ cup flour
2 tbsp. fat
1 envelope dry onion soup mix
2¼ cups water
Grated Parmesan cheese

Combine beef, oats, eggs, milk and seasonings. Shape into 18 meatballs. Roll in flour, brown over medium heat. Dissolve onion soup in 2 cups water and add to meat balls. Cook 25 minutes. Mix remaining flour and water to make a paste, stir in onion soup to thicken.

BARBECUED MEATBALLS

1½ lbs. ground beef
1 tsp. minced onion
1 tsp. salt
½ cup dry bread crumbs
½ cup milk
1 egg, beaten

Mix all ingredients and form into balls. Place in casserole and cover with Barbecue Sauce.

BARBECUE SAUCE: ½ cup catsup, ½ cup chili sauce, 1 tbsp. finely chopped onion, 6 tbsp. vinegar. Cook together for 5 minutes and pour over the meat balls. Bake 50 minutes at 375°.

MEAT



SWEDISH MEAT BALLS

1 cup fine bread crumbs
⅓ cup milk
¼ cup minced onion
1 lb. ground beef
1 egg, slightly beaten
1½ tsp. salt
⅛ tsp. pepper
½ tsp. nutmeg
2 tbsp. butter
2 tsp. flour
1 cup hot water
1 bouillon cube
½ cup milk
½ cup light cream

Soak bread crumbs in ⅓ cup milk. Add onion, meat, egg and seasonings, mix well. Shape into 1″ balls. Saute in butter until lightly browned. Remove meat, add flour to fat and blend. Add water, bouillon cube, ½ cup milk and cream. Cook and stir over medium heat until sauce is smooth and thickened, about 2 minutes. Add meat balls, cover and simmer 15 minutes. Serves 6.

TEXAS HASH

1 lb. ground beef
1 green pepper, diced
1 can tomatoes
2 tsp. salt
2 large onions, diced
3 tbsp. fat
½ cup rice
1 tsp. pepper
1 tbsp. chili powder

Combine ground beef, onions, green pepper and brown in hot fat. Add tomatoes, rice and seasonings. Turn into covered casserole and bake at 350° for 45 minutes.

HAMBURGER CHOPS

1 lb. ground beef
½ lb. ground pork
2 cups dry bread crumbs
1 egg, beaten
1½ cups milk
4 tbsp. minced onion
2 tsp. salt
2 tbsp. Worcestershire sauce

Mix thoroughly, mold in shape of a chop. Broil or pan fry 10 to 12 minutes.

HAMBURGER PIE

1 medium onion, chopped
1 lb. ground beef
Salt and pepper
1 #2 can green beans
1 can tomato soup
5 medium potatoes, cooked
½ cup warm milk
1 beaten egg
Salt and pepper

Brown onion in hot fat, add meat and brown. Add drained beans and soup, pour into greased casserole. Mash potatoes, add milk, egg and seasonings. Spoon in mounds over meat. Bake at 350° for 30 minutes.

GROUND BEEF PATTIES IN SOUR CREAM SAUCE

1 cup sour cream
1 lb. ground beef
1 tbsp. Worcestershire sauce
1 tsp. salt
3 tbsp. milk
1 tsp. grated onion
2 tbsp. flour
1 #1 can tomatoes
½ cup dry bread crumbs
3 tbsp. butter
1 egg

Mix beef, crumbs, milk, egg, salt, onion, and Worcestershire sauce. Shape into four patties. Brown on both sides in butter in skillet. Remove patties from pan, add flour to the butter in pan, blend well. Gradually add tomatoes and sour cream. Return patties to sauce and simmer 15 to 20 minutes.

BEEF PATTIES IN CHILI GRAVY

1½ lb. ground beef
½ cup rolled oats
1 egg
2 tbsp. chopped onion
1½ tsp. salt
¼ tsp. pepper
⅔ cup milk or water
2 small cans beef gravy
1½ tsp. chili powder

Combine beef, oatmeal, egg, onion, seasonings and liquid. Mix well. Shape into 8 thick patties and place in shallow 2 qt. baking dish. Mix gravy and chili powder and pour over meat. Bake at 350° about 30 minutes.

MEAT



MEAT LOAF SUPREME

Combine: 1 lb. ground beef
½ lb. ground pork
1 egg
Scald: 1 cup milk
Mix: ½ cup cracker crumbs
1 small onion, cut fine
1 tbsp. chopped green pepper
1 tbsp. horesradish
1 tbsp. catsup
1½ tsp. salt
1 tsp. sugar

Add to the milk, stir well and add to meat and egg mixture. Shape into loaf and bake 1 hour at 350°.

STUFFED MEAT LOAF

1½ lbs. ground beef
1 small onion, chopped
½ cup tomato soup
1 egg, beaten
1 tsp. salt
1½ cups stale bread crumbs
1 tsp. poultry seasoning
1 tsp. chopped onion
Salt and pepper to taste

Combine meat, the small onion, tomato soup, egg, and tsp. salt. Mix well. Pack half of mixture in bottom of greased loaf pan. Then combine bread crumbs with the poultry seasoning and the tsp. of chopped onion. Season to taste and add warm water to moisten. Pack this over the meat and top with remaining meat. Bake in oven, 325° for 1 hour.

MEAT LOAF

1½ lbs. ground beef
½ lb. ground pork
¼ cup finely chopped onions
¼ cup catsup
1 cup uncooked oatmeal
1 egg, well-beaten
2½ tsp. salt
¼ tsp. pepper
1 tsp. prepared mustard

Mix together all ingredients. Shape into loaf and bake at 375° for 1½ hours.

IRISH BEEF STEW

2 lbs. stew meat
3 tbsp. lard
1 envelope onion soup
½ tsp. salt
¼ tsp. pepper
4 cups boiling water
12 carrots, cut small
12 potatoes, cut small
1 pkg. frozen peas
4 tbsp. flour

Roll meat in flour and brown, add water and onion soup, simmer until tender, add carrots and potatoes, cook about 30 minutes more, then stir in peas and cook only 5 minutes more. If not thick enough make a paste of flour and water and thicken. Add salt and pepper.

CHOP SUEY

1 lb. stew meat
1 cup bean sprouts
2 cups diced celery
1 large onion, diced
2 tbsp. shortening
3 tbsp. molasses
½ tsp. salt
¼ tsp. pepper
Enough water to cover the meat

Cut meat in small cubes. Brown in shortening. Add seasoning, molasses and water to cover. Cover the pan and simmer 1 hour. Add celery, onion and bean sprouts and simmer until tender, about ½ hour. Thicken sauce and serve over rice. Top with chinese noodles.

CREAMED DRIED BEEF AND OLIVES

1 4-oz. pkg. dried beef
2 tbsp. butter
2 tbsp. flour
1 cup milk
½ cup sliced olives
2 egg yolks
⅛ tsp. paprika
Hot rice or toast

Melt butter, cut beef into 1″ pieces and fry in hot butter. Sprinkle flour over beef and stir. Add milk gradually, cooking and stirring until thickened. Add olives. Remove from heat. Stir in slightly beaten yolks. Add paprika and serve over rice or toast.

Use small liquid detergent bottles to hold shampoo for the shower or to fill the steam iron.

MEAT



SAUERBRATEN

- 4 lbs. beef rump or sirloin tip
- 2 cups vinegar
- 2 cups water
- 2 onions, peeled and sliced
- 1 lemon, sliced
- 10 whole cloves
- 4 bay leaves
- 6 whole black peppers
- 2 tbsp. salt
- 2 tbsp. sugar

Put meat in a deep bowl. Combine other ingredients and pour over the meat. Cover and refrigerate 24 to 36 hours. Turn meat 2 or 3 times. Remove meat from mixture and rub the surface lightly with flour. Heat 2 tbsps. fat in roaster. Brown the meat, add 1 cup of the vinegar mixture. Cover and bake 3 hours at 350°. Keep ½″ liquid on the meat during baking.

SUPREME BEEF STROGANOFF

- 2 lbs. sirloin steak
- 2 tbsp. onion, finely chopped
- ½ medium clove garlic
- ½ lb. mushrooms, thinly sliced
- 1 tbsp. flour
- 3 cups sour cream
- 3 sweet pickles, cut in fine strips
- 1 tsp. Worcestershire sauce
- Paprika
- Nutmeg

Cut meat in cubes, season with salt, pepper, paprika and nutmeg. Heat a small amount of butter in a heavy pan and saute the beef. Remove meat and prepare sauce in the same pan. Saute onion, add garlic, mushrooms and cook 2 minutes. Remove garlic. Slowly add sour cream, stirring constantly. When sauce starts to bubble add thin strips of pickles. Add Worcestershire sauce and meat and stir until blended. Serve with fluffy white rice or noodles.

STEAK DINNER

- 1 medium onion, sliced
- 1 tsp. Worcestershire sauce
- 1 cup catsup
- 1 tbsp. butter
- 1 sirloin steak, 1 to 2 inches thick
- Salt and pepper to taste

Line a shallow pan with onion. Mix the Worcestershire sauce and catsup and pour over onion. Dot with butter. Place steak on top. Broil until one side is brown. Season with salt and pepper. Turn with tongs. Broil the other side. Serve steak with sauce immediately.

SUKIYAKI

- 1½ lb. sirloin steak cut in thin slices
- 2 tbsp. drippings
- ¼ cup sugar
- ¾ cup soy sauce
- ¼ cup water
- 2 medium onions, sliced thin
- 1 green pepper, cut in thin strips
- 1 cup celery, cut in 1-inch strips
- 1 10-oz. can bamboo shoots, sliced thin
- 1 4-oz. can sliced mushrooms
- 1 bunch green onions and tips, cut in 1-inch pieces

Heat drippings in a heavy skillet. Brown meat lightly in drippings. Mix sugar, soy sauce and water. Add to meat. Cover pan and bring to boiling point. Lower heat and cook about 20 minutes or until meat is tender. Add remaining ingredients except green onions and cook about 5 minutes. Now add green onions and cook about 2 minutes longer. Serve over hot fluffy rice or chow mein rice. Serves 6.

BEEF STROGANOFF

- 3 lb. round steak (½" thick)
- 2 tbsp. flour
- 2 tsp. salt
- ¼ cup lard
- ¼ cup water
- 2 cans (4 oz. each) mushrooms
- 1 tsp. paprika
- ½ tsp. pepper
- 2 tbsp. butter
- 2 cups dairy sour cream
- 1 pkg. (8 oz..) medium noodles, cooked

Cut round steak into strips about ½" wide and 3" long. Mix flour and salt and dredge meat in seasoned flour. Pour off drippings. Add water, cover tightly and simmer for 1½ hrs. Remove meat from frying-pan, add mushrooms, paprika, pepper and butter. Cover and cook slowly 2 to 3 minutes. Add meat, fold in sour cream. Mix well. Cook until heated through, but do not boil. Serve over cooked noodles. 8 to 10 servings. Recipe may be cut in half.

If you are in doubt about the age of a chicken you are preparing, rub ½ teaspoon of baking soda inside before placing the fowl in the oven. It will come out tender regardless of age.



HUNGARIAN SCRHAZY

1 lb. round steak, cut in 4 pieces
1 medium onion, chopped
1 green pepper, chopped (½ cup)
¾ cup grated raw carrot
3 slices salt pork, chopped
Salt and pepper
1 cup boiling water

Pound flour into steak, season. Combine remaining ingredients except the water. Place small amount on each piece of steak. Roll and tie securely. Brown in hot fat. Add water, cover and simmer 1½ hours. Thicken stock for gravy.

MUSHROOM STUFFED STEAK

2 lbs. round steak
1 tsp. salt
½ tsp. poultry seasoning
¼ cup chopped parsley
1 small onion, chopped
2 tbsp. butter
2 cups soft bread crumbs
1 small can mushrooms

Saute mushrooms in butter until brown. Stir in onion, parsley, salt and poultry seasoning. Add bread crumbs and mix well. Moisten with mushroom juice. Season meat and spread stuffing on one side of steak and roll like a jelly roll. Tie with string or fasten with skewers. Coat steak with flour and brown on all sides in margarine. Add 1 cup water and bake 2 hours at 350°.

SWISS STEAK

2 lbs. round steak
½ cup flour
½ tsp. salt
⅛ tsp. pepper
1 cup boiling water
1 small onion, chopped
2 tbsp. shortening
¼ cup chopped green pepper
1 cup stewed or canned tomatoes

Cut meat in 2-inch square pieces. Mix flour, salt and pepper together. Pound flour into the meat. Brown onion and meat. Add green pepper, tomatoes and water. Cover and cook slowly 2 hours or until meat is tender. The stock may be thickened more with a little flour mixed to a smooth paste with cold water.

BEEF WITH MUSHROOMS

2 lbs. round steak
1½ tsp. salt
¼ tsp. pepper
¼ cup fat or oil
1 large onion, sliced thin
1 14-oz. can mushrooms
1½ cups beef bouillon
2 tsp. Worcestershire
2 tbsp. catsup
1 tsp. dry mustard
3 tbsp. flour
3 tbsp. water

Cut meat into strips about 2 inches long and 1 inch wide. Season with salt and pepper. Cook meat in oil, with onion and mushrooms for 5 minutes. Add remaining ingredients except flour and water. Cover and cook slowly, about 1½ hours, or until meat is tender. Blend flour and water, add to mixture, and cook until thick.

BARBECUED POT ROAST

3 or 4 lb. beef roast
Drippings for browning meat
2 tsp. salt
½ tsp. pepper
½ cup catsup or chili sauce
½ cup water
1 tbsp. vinegar
2 tbsp. lemon juice
1 tbsp. brown sugar
1 tbsp. Worcestershire sauce
1 onion, sliced

Brown meat in drippings. Season with 1 tsp. salt and pepper. Mix the other tsp. salt with rest of ingredients and add to meat. Cover tightly and simmer 3½ to 4 hrs. or until tender. Liquid may be thickened for gravy, if you wish. The meat may be floured before browning.

NEW ENGLAND BOILED DINNER

4 lbs. corned beef
1 small head cabbage
3 large carrots
6 medium onions
6 small parsnips (if desired)
6 medium potatoes
2 small turnips

Place meat in kettle with boiling water to cover. Let cook 3 to 5 hours or until tender. Two hours before serving, add carrots, cabbage and turnips cut in quarters and ½ hour before serving add parsnips, onions and potatoes. Serve attractively arranged on a large platter.

SAUCES



HOT MUSTARD SAUCE

½ cup wine vinegar
1 tbsp. butter
1 slightly beaten egg
½ tsp. salt
2 tbsp. dry mustard
1 tbsp. paprika
1 tbsp. sugar

Combine all ingredients in a pan. Stir and cook over low heat until thickened. Serve hot or cold with hot or cold meats.

THICK BARBECUE SAUCE

2 small onions, chopped fine
2 tbsp. vinegar
2 tbsp. Worcestershire sauce
1 tsp. chili powder
¾ cup water
¾ cup catsup
1 tsp. salt

Mix all ingredients in a heavy fry pan. Cover and simmer 45 minutes. Makes 1 pint.

THIN BARBECUE SAUCE

½ lb. margarine
1 pint vinegar
½ cup water
1 tsp. dry mustard
2 tbsp. chopped onion
1½ tsp. sugar
½ cup Worcestershire sauce
½ cup tomato catsup
½ cup chili sauce
½ lemon (juice)
1 clove of garlic

Mix all together and simmer 1 hour. Remove garlic. Add cayenne pepper for a hot sauce. Makes 1 quart.

HOT DOG SAUCE

¾ cup catsup
1 tbsp. mustard
2 tbsp. vinegar
3 tbsp. chopped onion
1 tbsp. brown sugar

Mix well and heat. Serve hot.

SPICY SAUCE FOR MEAT LOAF

½ cup brown sugar
1 8-oz. can tomato sauce
¼ cup finely chopped green pepper
3 tbsp. prepared mustard
6 drops tabasco
¼ tsp. salt
5 whole cloves
¼ cup water

Combine all ingredients and pour over favorite meat loaf.

QUICK HAM GLAZE

3¼ cups brown sugar
⅓ cup vinegar or cooking sherry
1 tsp. dry mustard
¼ tsp. ground cloves

Combine ingredients in a small bowl. 20 minutes before baking time ends for the ham, remove from the oven and score the fat. Stud with whole cloves. Coat the ham with the glaze. Bake at 400° for last 20 minutes.

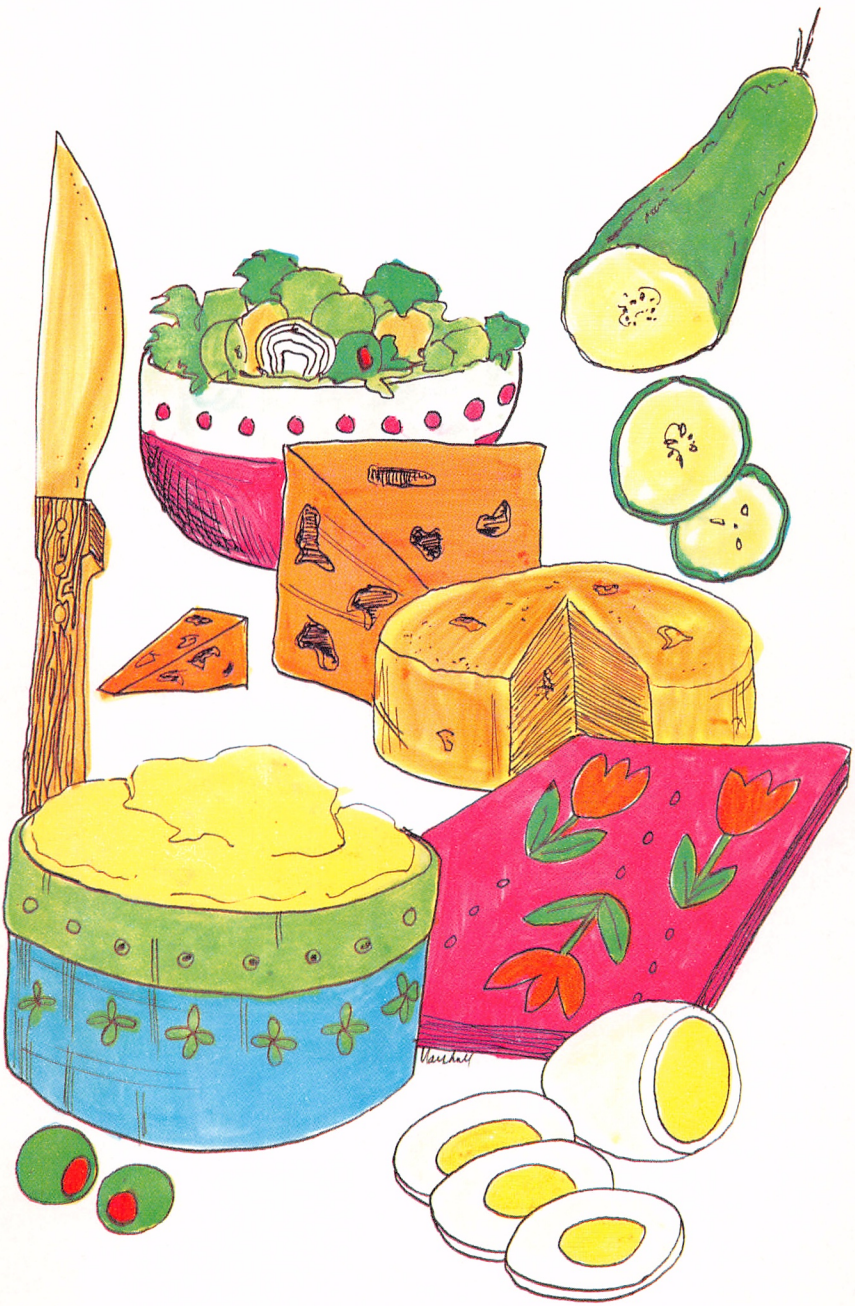
JELLIED HAM LOAF

1½ tbsp. unflavored gelatin
¼ cup cold water
¾ cup boiling water
¼ cup vinegar
½ tsp. salt
2 cups diced cooked ham
½ cup diced celery
1 pimiento, chopped
½ tbsp. minced onion
½ green pepper, chopped
2 hard cooked eggs, sliced

Soften gelatin in cold water, then dissolve in boiling water. Add vinegar and salt. Cool. When mixture starts to thicken add remaining ingredients, except eggs. Arrange egg slices on bottom and sides of mold, pour in the ham mixture. Chill. Unmold and serve on lettuce.

The one pound coffee can makes a good bread tin. The round loaf makes attractive sandwiches for serving with tea.

LOW CALORIES





CHEESE CAKE

4 eggs
½ cup flour
1 cup undiluted evaporated milk
1 tbsp. lemon juice
1 tsp. vanilla
1 tsp. grated lemon rind
½ tsp. salt
60 drops of sweetener
2 cups sweet cottage cheese
Nutmeg
2 graham crackers

Preheat oven to 250°. Place eggs in bowl and beat lightly. Stir in flour, add milk, lemon juice, vanilla, lemon rind, salt and sweetener, blend well. Add cottage cheese gradually, stirring after each addition to remove lumps. Force thru medium fine strainer and stir mixture again. Pour into lightly greased 9″ pie pan and sprinkle with nutmeg, cover with well crushed graham crackers. Bake at 250° for 1 hour. Turn off oven and allow cake to remain in oven 1 hour longer.

COOKED SALAD DRESSING

2 egg yolks
1 cup skim milk
6 drops sweetener
1 tbsp. plus 2 tsp. flour
1 tsp. dry mustard
½ tsp. salt
1 tsp. vegetable oil
2 tbsp. cider vinegar

Beat egg yolks slightly, add milk and sweetener. Place flour, mustard and salt in double boiler. Add milk and egg mixture, slowly. Place over hot water and cook over medium heat until thick, stirring constantly. Reduce heat and allow to cook for a few minutes longer, stirring occasionally. Add oil and vinegar and beat well. Cool and serve over slaw, potato or other vegetable salad.

FRUIT SALAD DRESSING

1 tbsp. gelatin
1 tbsp. cold water
¼ cup boiling water
1 tbsp. liquid sweetener
¼ tsp. salt
¼ cup lemon juice
⅛ tsp. dry mustard
½ tsp. paprika

Soften gelatin in cold water, dissolve in boiling water. Combine rest of ingredients and mix with dissolved gelatin. Store in refrigerator.

STRAWBERRY DESSERT

1 cup water
½ cup sugar
3 tbsp. quick cooking tapioca
Dash of salt
½ cup non-fat dry milk
½ cup ice water
1 tbsp. sugar
Dash of salt
2 tbsp. lemon juice
1½ cups strawberries

Combine first four ingredients in a pan and bring to a boil, stir constantly. Cool. Combine next 5 ingredients. Beat until stiff peaks form. Fold in tapioca mixture and strawberries. Chill. Garnish with sliced berries. Peaches or raspberries may be used.

CRISP PICKLE CHIPS

15 medium cucumbers
4 large white onions
1 large sweet pepper
¼ cup salt
2½ cups granulated sugar substitute, or 5 tbsp. liquid sweetener
2½ cups cider vinegar
1 tbsp. mustard seed
¼ tsp. whole cloves

Slice cucumbers thin. Chop onions and pepper, combine with cucumbers and salt in a large bowl. Let stand at least 3 hours. Drain. Combine sweetener, vinegar and spices in large kettle, bring to a boil. Add drained vegetables and heat thoroughly, but do not boil. Pack in clean hot jars, seal at once. Yield: 7 pints.

ORANGE STRAWBERRY SPONGE

2 tbsp. unflavored gelatin
2 cups cold fresh orange juice
2 tbsp. lemon juice
1 tsp. vanilla
⅛ tsp. salt
1 cup fresh orange sections
2 cups sliced strawberries
1 egg white

Slice berries and orange sections for garnish. Soften gelatin in ½ cup orange juice, set in a pan of hot water to melt. Add to the remaining juice the vanilla and salt. Chill until the mixture is about as thick as unbeaten egg white. Fold in fruit. Beat egg white until it stands in soft peaks. Beat in sugar. Fold into gelatin mixture, then fold into a 5 cup mold and chill until firm. Unmold onto a serving plate and garnish with fresh strawberries and orange sections.



LOW CALORIE LEMON CAKE TOP PUDDING

(6 servings)

3 tbsp. flour
¼ tsp. salt
⅛ tsp. nutmeg or mace
2 tbsp. softened butter or margarine
⅓ cup sugar
3 eggs, separated
½ tsp. finely grated lemon peel
¼ cup fresh lemon juice
1¼ cups water

Sift flour, salt and nutmeg together; set aside. Mix butter and sugar beating until light and fluffy. Add egg yolks one at a time, beating well after each addition. Fold in flour mixture, blending well. Add grated lemon peel, juice and water, mixing well. Beat egg whites until they hold in stiff peaks; fold lightly into lemon mixture. Spoon into custard cups filling each three-fourths full. Place in shallow pan containing 1-inch hot water. Bake at 350° for 30 to 35 minutes or until tops are firm.

LOW CALORIE SPICY PUMPKIN PIE

¼ tsp. mace
½ tsp. allspice
1 tsp. cinnamon
¼ cup browned butter
1 1-lb. can pumpkin
½ tsp. Sweeta
1 cup skim milk
1 unbaked 9" pie shell

Stir spices into pumpkin, mix well. Stir in Sweeta, milk and butter. Pour into unbaked pie shell. Bake at 425° for 15 minutes. Lower heat to 350° and bake 45 minutes longer.

CAKE

2 cups sifted flour
3 tsp. baking powder
¼ tsp. salt
⅓ cup soft butter
¾ cup skim milk
4 tsp. liquid sweetener
4 drops yellow food coloring
2 egg whites
1 8-oz. jar orange marmalade for frosting. Any other type jello or jam can also be used.

Sift dry ingredients in bowl. Add butter at low speed of mixer. Beat 3 to 5 minutes. Combine milk, sweetener and food coloring. Add all but ¼ cup liquid, beat ½ minute. Add remaining liquid and beat 1 minute. Add unbeaten egg whites. Beat 1 minute. Bake in 8" pan at 375° for 20 minutes. Frost with marmalade or jam.

ORANGE AND LEMON SNOW

(Serves 4 . . . . 64 calories per serving)

- 2 tsp. unflavored gelatin
- 5 tbsp. cold water
- 1 cup unsweetened orange juice
- 1 tsp. lemon juice
- 12 drops liquid sweetener
- 1 egg white, beaten stiff with 3 drops sweetener
- 4 graham crackers, crushed

Place gelatin and 5 tbsp. cold water in top of double boiler and let stand 5 minutes. Place over hot water and stir until gelatin is dissolved. Remove from heat, stir in orange juice, lemon juice and sweetener. Chill until it starts to thicken. Fold in the stiffly beaten egg white. Rinse four ½ cup molds and spoon in the mixture. Chill until firm. Unmold and coat well with crushed graham crackers.

LOW CALORIE ALMOND MERINGUE DROPS

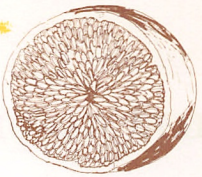
- 3 egg whites
- ¼ tsp. cream of tartar
- 32 drops liquid sweetener
- 3 cups popped rice cereal

Beat egg whites, cream of tartar and and sweetener until meringue forms peaks. Fold in cereal and ¼ cup blanched, chopped almonds. Drop by rounded spoonfuls onto lightly greased cookie sheets. Bake at 350° for 15 minutes.

LO-CAL LIME GELATIN SALAD

- 2 packets dietetic lime gelatin
- 1 cup hot water
- 1 cup cold water (use juice of pineapple, plus water to make 1 cup)
- 1 tbsp. lemon juice
- 1 small can water-packed crushed pineapple (well-drained)
- 1 small can evaporated milk (chilled)
- 1 3-oz. pkg. cream cheese
- ½ cup chopped celery
- ½ cup chopped nuts (if desired)

Dissolve lime gelatin in hot water. Add juice of pineapple, water, and lemon juice. Chill, till it just starts to set. Whip evaporated milk, till the consistency of whipped cream. Beat in cream cheese thoroughly. Fold cheese mixture into gelatin mixture along with pineapple, nuts, and celery, gently, but thoroughly. Chill till firm. May be molded, if desired.



TAPIOCA CREAM

2 tbsp. quick cooking tapioca
2 cups milk
6 drops sweetening
Pinch of salt
2 egg yolks
1 tsp. vanilla
2 egg whites, beaten stiff with 6 drops sweetener

Cook tapioca with milk in double boiler until well softened. Add sweetener and salt to egg yolks and beat lightly. Add hot tapioca and milk mixture slowly to egg yolks, stirring constantly. Return to double boiler and cook over simmering water, stirring frequently, until mixture is thick. Remove from heat and stir in vanilla. Fold in egg whites. Chill. Makes 6 servings, 91 calories per serving.

BAKED CUSTARD

2 cups skim milk
2 eggs
12 drops sweetener
1 tsp. vanilla, nutmeg or cinnamon

Preheat oven to 300°. Scald milk over hot water in double boiler. Beat eggs frothy. Add sweetener and vanilla, and stir. Strain into lightly greased custard cups and sprinkle with nutmeg or cinnamon. Set cups in flat pan containing one inch of water. Bake about 1 hour.

SUGARLESS COOKIES

Boil for 3 minutes, then cool: ⅔ cup water, 3 tbsp. shortening, ¾ cup raisins, ¼ tsp. nutmeg and 1 tsp. cinnamon. Beat: 1 egg and 1 tsp. liquid sweetener. Dissolve ⅛ tsp. soda in 1 tbsp. water and add to egg mixture then add 1 cup flour ⅛ tsp. salt and ½ tsp. baking powder. Drop by spoonful on greased cookie sheet and bake for 15 minutes at 350°.

COCONUT MACROONS

(31 calories each)

2 cups shredded coconut
2 tbsp. cake flour
¼ tsp. baking powder
2 egg whites
¼ tsp. cream of tartar
4 tsp. liquid No-Cal sweetener

Combine coconut, flour and baking powder. Beat egg whites till foamy. Add cream of tartar and sweetener. Beat till peaks form. Fold egg mixture into coconut mixture. Drop by tsp. onto a lightly greased cookie sheet. Bake 12 to 15 minutes at 350° till golden brown.

LOW CALORIE

LEMON BUTTER COOKIES

1 cup sifted cake flour
½ tsp. baking powder
½ tsp. salt
¼ cup margarine
12 drops sweetener
1 egg
1 tbsp. lemon juice
1 tsp. grated lemon rind
½ tsp. vanilla
2 tbsp. shredded coconut

Preheat oven to 400°. Measure 1 cup sifted cake flour and place in sifter. Add baking powder and salt, stir lightly, then sift twice. Cream butter in small bowl at high speed on electric mixer. Add sweetener, egg, lemon juice, lemon rind and vanilla. Mix well until blended. Stir in coconut. Gradually stir sifted flour mixture into butter and egg mixture. Shape into roll about 2″ in diameter. Wrap in waxed paper and chill. Cut into 26 thin slices. Bake on ungreased cookie sheet. Bake for 10-12 minutes.

LOW CALORIE APPLESAUCE PUDDING

1 cup milk
1 egg, slightly beaten
12 drops liquid sweetener
½ tsp. cinnamon
Few grains salt
1 tsp. vanilla
2 cups water packed applesauce

Scald milk, combine egg, sweetener, cinnamon and salt. Add hot milk slowly, stirring constantly. Cook over hot water, stirring constantly. Cook until mixture coats a spoon. Remove from heat. Add vanilla. Chill. Fold custard and applesauce together, sprinkle with nutmeg. Serves 6.

SUGARLESS DROP COOKIE

½ cup margarine
1 egg
2 tbsp. condensed orange juice
4 tsp. liquid sweetener
1 tbsp. orange rind
½ tsp. vanilla
1¼ cups flour
¼ tsp. salt
1 tsp. baking powder
½ tsp. soda
½ cup buttermilk

Cream shortening. Beat egg, orange juice, sweetener, orange rind and vanilla together and add to shortening. Reserve 1 tbsp. flour. Sift flour, salt, baking powder and soda. Add alternately with buttermilk. Mix 1 tbsp. flour with finely chopped nuts or a few chopped raisins. Drop by tablespoons on greased baking sheet and bake at 375° for 15 minutes.

LOW CALORIE



LOW CALORIE LEMON SPONGE PIE

1 tbsp. soft butter
Grated peel of 1 lemon
½ tsp. liquid sweetener
3 eggs, separated
2 tbsp. flour
1 cup milk
5 tbsp. lemon juice

Combine butter, lemon peel, sweetener, egg yolks, flour and milk. Beat well. Stir in lemon juice. Beat egg white stiff and fold in. Pour into 8″ baked pie shell and bake at 375° for 30 minutes.

SACCHARINE PICKLES

BRINE:
1 gallon weak vinegar
1 cup coarse salt
½ cup ground mustard
Piece of alum size of hickory nut
1 tsp. liquid sweetener

Wash small pickles. Drop into the brine, set in cool place. Ready to eat after one week.

LOW CALORIE CHOCOLATE PUDDING

3 tbsp. cornstarch
Pinch of salt
3 tbsp. cocoa
2 cups skim milk
¼ tsp. Sweeta
1 tsp. vanilla

Combine cornstarch, salt and cocoa. Add milk gradually, stir until well blended. Cook and stir over medium heat until smooth and thick. Remove from heat, stir in Sweeta and Vanilla. Serves 6.

PINEAPPLE SAUCE

¼ cup water-packed pineapple
¼ cup water
6 drops liquid sweetener, or sweeten to taste
1 tsp. cornstarch

Place pineapple and water in pan. Stir in sweetener and cornstarch. Cook over medium heat stirring constantly until thick. Place over simmering water and cook 10 minutes more. Chill. Serve over cake.

LOW CALORIE APPLE SAUCE COOKIES

(Makes 4 doz. cookies, each contains 39 calories.)

1¾ cups cake flour
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
1 tsp. baking soda
½ cup butter or margarine
1 tbsp. liquid sweetener, or 24 tablets, crushed
1 egg
1 cup water packed applesauce
⅓ cup raisins
1 cup all-bran

Sift together the dry ingredients. Mix butter, sweetener and egg until light and fluffy. Add flour mixture and applesauce alternately mixing well after each addition. Fold in raisins and all bran. Drop by level tablespoonfuls onto greased cookie sheet, about 1″ apart. Bake at 375° for 20 minutes.

CRANBERRY SALAD

4 cups fresh cranberries
2 cups boiling water
1 tsp. sweetener
Juice of 1 orange
3 tbsp. unflavored gelatin
½ cup cold water
1 apple
1 cup finely sliced celery
1 cup chopped walnuts

Cook cranberries in boiling water about 10 minutes. Put through sieve. Stir in sweetener and orange juice. Soften gelatin in cold water, add to hot cranberries, stir until dissolved. Chill until slightly thickened. Dice unpeeled apple and combine with celery and nuts, fold into gelatin mixture. Pour into 5-cup mold. Chill until set.

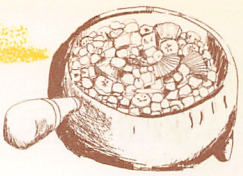
PEACH CUSTARD PIE

Water packed or fresh peaches to fill 1 unbaked 10″ pie shell
⅓ cup grated coconut
4 eggs
½ tsp. salt
2 tsp. vanilla
½ tsp. sweetener
2⅔ cups skim milk

Arrange sliced peaches in pie shell, scatter coconut over peaches. Combine eggs, salt, vanilla and sweetener, beat until blended. Stir in milk, mix well, pour into pie shell. Bake at 425° for about 40 minutes or until filling puffs up. Chill.

CASSEROLES AND VEGETABLES





CASSEROLE OF VEAL

1 lb. veal chopped
1 onion
2 tbsp. cooking fat
⅔ cup water
Salt and pepper
1 small can mushroom (or ½ cup pieces of mushrooms)
½ 8-oz. pkg. noodles
1 cup sour cream

Cook veal and onion in fat until brown. Add water and cover. Simmer one hour. Add mushrooms and noodles. Season to taste. Pour into greased baking dish and pour sour cream over top. Bake at 350° for 45 minutes.

CORNED BEEF CASSEROLE

1 8-oz. pkg. noodles
¼ lb. American cheese, diced
½ can cream of chicken soup
½ cup chopped onion, browned
¾ cup buttered crumbs
1 12-oz. can corned beef, diced
½ can mushroom soup
1 cup milk

Cook noodles in boiling, salted water until tender; drain. Alternate with noodles, corned beef, cheese, soups, milk, and onion in greased 2 qt. casserole. Top with buttered crumbs. Bake (350°) 45 minutes. Serves 8 to 10.

AMERICAN GOULASH

8 oz. broken or elbow macaroni
1½ lb. ground beef
1 onion, chopped
Butter or margarine
2 tsp. salt
½ tsp. pepper
1 can (29 oz.) tomatoes
1 can condensed tomato soup
½ cup soft bread crumbs

Cook and drain macaroni. Cook beef and onion in 1 tablespoon butter until meat loses its red color, breaking up with fork. Add macaroni, seasonings, tomatoes and soup and mix well. Put in 2-quart shallow baking dish. Mix crumbs with 3 tbsps. melted butter and sprinkle on top of mixture in dish. Bake in moderate oven (350° F.) about 30 minutes. Makes 6 servings.

PORCUPINE MEAT-BALL SUPPER
(all in one pan)

MEAT BALLS:
1 lb. (2 cups) ground beef
½ cup uncooked rice
2 tbsp. finely chopped green pepper
1 egg beaten
½ cup finely chopped onion
1 tsp. salt
⅛ tsp. pepper
½ tsp. paprika
3 tbsp. butter

Mix first eight ingredients; form into balls about 1 or 1½ inches in diameter. Brown lightly in butter in skillet over medium heat (about 360° F. on automatic skillets). Cover while preparing vegetables.

VEGETABLES:
3 carrots
3 white potatoes
3 celery stalks
Green pepper rings
2 cups tomato juice

Cut carrots, potatoes and celery in narrow strips about 4 inches long. Arrange between groups of meat balls in skillet. Pour tomato juice over vegetables and meat balls. Cover; simmer (about 220° F.) for 30 to 45 minutes. Top with green pepper rings during last 10 minutes of cooking. Makes 8 servings.

BEEF AND GREEN BEAN CASSEROLE

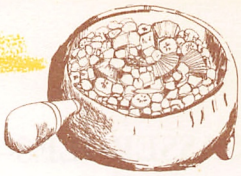
1 lb. beef stew
1 can green string beans
2 small potatoes, partly cooked and cut in cubes
Season to taste
1 can mushroom soup

Boil meat until done, and boil most of the water off the meat. Put in a casserole, put a layer of beans on top of the meat, then a layer of potatoes. Pour beef broth over all, top with mushroom soup. Bake for 1 hour at 350°.

HAM-AND-YAM CASSEROLE

1½-lb. ready-to-eat ham slice
¼ cup smooth or crunchy peanut butter
1 can (1 lb., 9 oz.) yams in syrup, drained
¼ cup currant jelly
1 tbsp. water

Cut ham in 4 serving pieces and spread each with 1 tablespoon peanut butter. Put in shallow baking dish. Arrange yams on ham slices. Melt jelly with water and spoon over yams. Bake in moderate oven (350° F.) 30 minutes, or until ham and yams are thoroughly heated. Makes 4 servings.



CASSEROLES—MEAT

CORNED-BEEF AND BEAN CASSEROLE

- 1 box each frozen cut green beans, wax beans and lima beans
- 2 tbsp. butter or margarine
- 2 tbsp. flour
- ½ tsp. salt
- Dash pepper
- ⅛ tsp. Worcestershire sauce
- 1 cup milk
- 1 can corned beef, diced
- ⅓ cup grated Parmesan cheese

Cook beans separately as directed on individual packages. Drain and mix lightly. Melt butter and blend in flour and seasonings. Gradually add milk and cook, stirring, until smooth and thickened. Add corned beef and beans and mix lightly. Put in shallow 2-part baking dish and sprinkle with cheese. Bake in moderate oven (375° F.) 20 minutes, or until heated and lightly browned. Makes 6 servings.

BEEF-RICE CASSEROLE

- 1½ cups uncooked rice
- 1½ lbs. ground beef
- Salt and pepper
- ¼ cup ketchup
- 1 to 2 tbsp. grated onion
- 1 can (1 lb.) green beans, drained
- Garlic salt
- 1 cup condensed mushroom soup
- 1 can (1 lb.) tomatoes

Cook and drain rice. Spread in greased shallow 1½-quart baking dish. Cook meat until it loses its red color, breaking up with fork. Drain off fat and spread meat on rice. Sprinkle with salt and pepper and spread with ketchup. Cover with onion and beans. Sprinkle lightly with garlic salt. Top with soup and tomatoes. Even top with spoon. Bake in moderate oven (350° F.) about 40 minutes. Makes 6 servings.

FRANKFURTER-BEAN CASSEROLE

- 1 can (1-lb.) baked pork and beans
- 1 can (1 lb.) kidney beans
- 2 tsp. prepared mustard
- ¼ cup ketchup
- ½ cup water (omit if beans are very juicy)
- 4 frankfurters, cut in chunks
- ¼ cup packed brown sugar

Mix all ingredients, except brown sugar. Put in shallow baking dish and sprinkle with brown sugar. Bake in moderate oven (375° F.) about 30 minutes. Makes 4 servings.

TURKEY BROCCOLI AU GRATIN

1 pkg. frozen broccoli
¼ cup boiling water
2 cups cooked minced turkey
⅓ cup butter
⅓ cup flour
Salt and pepper
2 cups milk
¼ cup grated cheddar cheese

Cook broccoli until tender, drain and place ½ the broccoli in a greased casserole, cover with ½ the turkey. Make a white sauce of butter, flour, pepper and milk. Stir to keep smooth, cover turkey and broccoli with sauce. Top with cheese. Bake at 350° for 30 minutes.

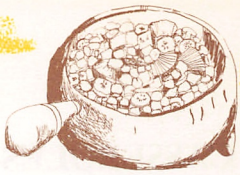
BEEF AND CHEESE CASSEROLE

1 lb. ground beef
2 cans (8 oz. each) tomato sauce
½ tsp. oregano
Salt
8 oz. wide noodles
1 cup cottage cheese
8 oz. cream cheese
⅛ tsp. pepper
3 green onions, chopped
¼ cup dairy sour cream

Cook beef in skillet until meat loses its red color, breaking up with fork. Drain off fat. Add tomato sauce and oregano and heat. Bring 4 cups water and 1 tablespoon salt to boil in large saucepan. Add noodles and bring to full boil. Boil 2 minutes, stirring. Cover and let stand 10 minutes. Drain and rinse in hot water. Put half in bottom of shallow baking dish. Mix 1 tsp. salt, cheeses, pepper, onion and sour cream. Spread on noodles. Add remaining noodles. Pour meat mixture over top. Bake in moderate oven (350° F.) about 30 minutes. Makes 6 servings.

SMOKED CHIPPED BEEF WITH NOODLES

With scissors cut fine the contents of a 4-ounce package of smoked chipped beef. Cook in 2 tbsps. melted butter until lightly browned. Stir in 3 tbsps. flour; mix well; gradually add 3 cups milk, stirring constantly until thickened. Add 1 cup grated cheese reserving 2 tablespoonfuls for top; stir till melted. Arrange 8 ounces cooked medium noodles and sauce in layers in 1½ quart buttered casserole. Mix remaining cheese with 2 tbsps. fine bread crumbs and 2 tbsps. melted butter. Sprinkle over the top. Bake at 375° for 25 minutes or until topping is lightly browned.



SAUERKRAUT PIE

1 qt. sauerkraut
3 pork shanks
4 or 5 large potatoes
2 eggs
Salt & pepper

Cook meat until it falls from the bone. Cut up, but not too fine. Put layer of kraut in greased casserole; then the meat & remainder of the kraut. Grate the potatoes; add the eggs, salt & pepper to taste. Spread evenly over the kraut (If raw kraut is used, it should be cooked first) Bake at 350° for 1 hour.

COUNTRY HAM AND POTATOES

1 medium-sized onion, chopped (½ cup)
4 tbsps. (½ stick) butter or margarine
2 cups diced baked ham
4 cups diced pared raw potatoes
2 tbsps. cream

1. Sautee onion in 2 tbsps. of the butter or margarine until soft in a large frying pan; remove and mix with ham in a medium-size bowl.
2. Place potatoes and remaining 2 tbsps. butter or margarine in same frying pan; cover. Cook slowly, without stirring, 20 minutes. Mash with a fork and shape into a large patty; spoon ham mixture in a layer on top, then press into potatoes; drizzle with cream. Cover again.
3. Cook slowly 25 minutes longer, or until a rich brown crust forms. Cut patty into quarters; lift onto heated serving plates. Makes 4 servings.

PORK AND CASHEW HOT DISH

1 lb. lean pork steak
1 onion
1 small pimento
1 small can mushrooms
½ cup cashews
1 pkg. medium noodles
1 stalk celery
2 cans chicken rice soup
½ green pepper
Salt and pepper

Cube and fry pork and onion in butter until brown. Boil noodles. Dice green pepper and celery. Combine all ingredients and place in buttered casserole. Bake 1 hour at 350°.

CASSEROLES—MEAT

HAMBURGER, CORN AND NOODLE CASSEROLE

¼ lb. noodles
½ cup chopped onions
2 tbsp. shortening
1 lb. hamburger
1½ tbsp. flour
2 cups tomato juice
2 scant tsp. salt
¼ tsp. pepper
¼ tsp. paprika
¾ tsp. sugar
1½ cups whole kernel corn
2 oz. sharp cheese

In a large frying pan, cook onions in shortening until golden brown. Add meat and cook until it loses its pink color. Add flour and blend well. Add tomato juice and seasonings. Cook, stirring constantly, until thick and smooth. Add uncooked noodles and corn, mix well. Place in greased casserole, sprinkle top with cheese. Bake at 325° for one hour. Serve hot.

BEAN AND BURGER CASSEROLE

½ lb. ground beef
½ tsp. salt
⅛ tsp. pepper
1 can pork and beans
1 small green pepper, cut in thin rings

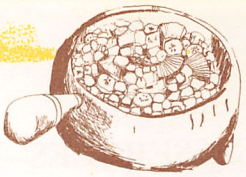
Mix ground beef, salt and pepper in medium size bowl. Shape into 8 small balls, brown quickly in a little shortening, if needed. Place beans in a baking dish, arrange meat balls on top. Bake at 350° for 30 minutes or until bubbly hot. Garnish with green pepper rings. Serves 4.

CABBAGE CASSEROLE

1 medium onion, chopped and sauted in 3 tbsp. fat
½ cup chopped celery
¾ lb. ground beef or lean pork
¾ tsp. salt
⅛ tsp. pepper
Cabbage
1 can tomato soup

In a 2 qt. baking dish, spread 3 cups coarsely shredded cabbage. Cover with meat mixture, add 3 more cups shredded cabbage. Pour over entire casserole, 1 can tomato soup. Cover and bake 1 hour at 350°.

Popcorn will pop easier if soaked in water for 10 minutes. Drain and pop.



VIENNA SAUSAGE-CABBAGE CASSEROLE

2 4-oz. cans Vienna style sausage
¼ cup butter
¼ cup flour
2 cups milk
1 tsp. salt
⅛ tsp. pepper
¼ green pepper, chopped
¾ cup grated American cheese
2 qts. shredded cabbage

Cut 1 can of sausages into 1½" pieces. Melt butter, stir in flour, add milk and cook over low heat, stirring constantly, until mixture thickens, add salt, pepper, green pepper and grated cheese. Place half the cabbage into greased 2 qt. baking dish, add cut sausage and pour over ½ of the cheese sauce. Add remaining cabbage and arrange the other can of sausage on top. Cover with remaining cheese sauce. Bake at 350° for 30 minutes. Serves 6.

STUFFED PEPPERS

8 green peppers, remove ¼ of stem end, seeds and parboil for 5 minutes, drain. Brown 1 lb. ground beef, 1 medium onion, chopped, 4 medium tomatoes, cut up, 1½ cups whole kernel corn, salt and pepper to taste. Fill peppers and bake 1 hour at 350°.

SPANISH RICE WITH HAM

¼ cup butter or margarine
2 diced onions
1½ cups rice (uncooked)
4 cups water
2 cups canned tomatoes
½ cup diced green peppers
1 bay leaf
1 tsp. salt
Pepper
2 cups ready cooked ham (cubed)

Saute onions in butter. When golden brown, add rice and saute until lightly browned. Add boiling water, cover and simmer for 10 minutes. Transfer to large casserole (allowing room for expansion). Add all other ingredients and bake, covered, at 350° for 45 minutes.

When cream is hard to whip, add a few drops of lemon juice to it. Watch how easy it whips.

CASSEROLES—MEAT

LIMA CASSEROLE

2 cups dried lima beans
1 lb. cubed beef, pork or veal
2 tbsp. flour
1½ tsp. salt
Pinch of mace
½ tsp. paprika
1⅔ cups chopped onions
2½ cups canned tomatoes

Soak beans overnight. Drain and add fresh water to cover. Simmer until tender, drain and save liquid. Dip meat in flour mixed with seasonings. Brown in hot fat, add onions. Cook until golden. Alternate limas and meat in greased 3 qt. casserole. Add tomatoes and bake at 350° for 1½ hours.

NORWEGIAN MEAT BALLS

2 lbs. ground beef
1 lb. ground pork
1 lb. ground veal
Salt and pepper to taste
2 onions
8 soda crackers rolled
1 quart milk
Flour

Fry onions slowly in butter for 10 minutes. Add onions, crackers and milk to meat. Mold into small balls and brown in skillet. Put in baking dish or casserole, salt and pepper to taste.

Thicken juice in skillet with flour and water (like gravy) and pour over meat balls. Bake one hour at 350°. Serves 6 to 8.

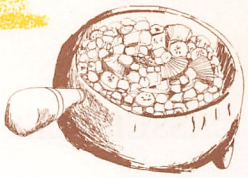
ORIENTAL CASSEROLE

1½ lbs. lean ground beef
2 cups onions, coarsely chopped
1 cup celery, sliced
2 tbsp. fat or salad oil
⅛ tsp. pepper
⅓ cup soy sauce
⅔ cup uncooked rice
1 can (4 oz.) water chestnuts
1 can (4 oz.) undrained mushroom stems and pieces

1. Cook beef, onion and celery in hot fat or salad oil until meat is lightly browned. Pour off drippings. Add pepper, soy sauce and rice to meat mixture.
2. Add enough water to liquids drained from water chestnuts and mushrooms to make 2 cups. Heat to boiling, then add with water chestnuts and mushrooms to meat mixture.
3. Mix lightly and pour into greased 2-quart casserole. Cover tightly and bake at 350° for 1 hour.

One teaspoon of sugar added to boiling turnips will lessen the odor of the turnips and add to the flavor.

CASSEROLES—MEAT



ONE-POT PORK CHOP SUPPER

(Pork chops, potatoes, carrots all cooked together. 4 servings)

4 pork chops
1 can tomato soup
½ cup water
1 tsp. Worcestershire sauce
½ tsp. salt
½ tsp. caraway seeds or oregano (optional)
6 to 8 small whole potatoes or 3 medium, quartered
4 small carrots, split lengthwise and cut in 2-inch pieces

In skillet, brown chops. Pour off fat. Add rest of ingredients. Cover; simmer 45 min. or until tender.

HAM AND EGG CASSEROLE

2 tbsp. butter
2 tbsp. flour
1½ cups milk
1 can cream of mushroom soup
1 small pkg. noodles
2 cups diced ham
2 hard cooked eggs, diced
1 small can cut mushrooms
Salt to taste
Buttered crumbs to cover

Melt butter, add flour and stir until smooth. Add milk and constantly stir until thick. Add mushroom soup. Boil and drain noodles and add to sauce. Add ham, eggs, mushrooms and salt. Pour into casserole and top with buttered crumbs. Bake 45 minutes at 400°. Serves 8.

BAKED TURKEY SALAD

2 cups diced cooked turkey
1½ cups diced celery
¼ cup chopped toasted almonds
2 tsp. minced onion
Grated rind of ½ lemon
1 tbsp. lemon juice
½ cup salad dressing
1 cup grated cheddar cheese
1 cup crushed potato chips

Combine turkey, celery, almonds, onion, lemon rind and juice in mixing bowl. Add salad dressing, toss lightly to blend. Pour into casserole, sprinkle with cheese, top with potato chips. Bake at 375° for 25 minutes.

SCALLOPED BACON AND EGGS

¼ cup chopped onion
2 tbsp. butter or margarine
2 tbsp. flour
1½ cups milk
1 cup shredded sharp cheese
6 hard-cooked eggs, sliced
1½ cups crushed potato chips
10 to 12 slices bacon, crisp-cooked and crumbled

Cook onion in butter till tender, but not brown; blend in flour. Add milk. Cook, stirring constantly, till mixture thickens. Add cheese; stir till melted. Place a layer of egg slices in baking dish. Cover with half the cheese sauce, half the potato chips, and half the bacon. Repeat layers. Bake in moderate oven (350°) 15 to 20 minutes or till heated through. Makes 4 servings.

HAM-KRAUT BAKE

2 apples
1 can (1 lb. 11 oz.) sauerkraut
2 cups diced baked ham
¼ cup firmly packed brown sugar
¼ tsp. cinnamon

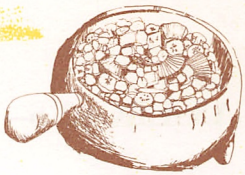
1. Pare apples; quarter, core, and slice thin.
2. Drain liquid from sauerkraut. Mix sauerkraut with ham, half of the sliced apples, and 2 tbsps. of the brown sugar in a large bowl; spoon into a buttered 6-cup baking dish.
3. Arrange remaining apple slices, overlapping, on top. Mix cinnamon with remaining 2 tbsps. brown sugar; sprinkle over apples; cover.
4. Bake in moderate (350°) 1 hour, or until bubbly hot. Makes 6 servings.

FRANK-A-RONI

1 8-oz. pkg. macaroni
1 tbsp. butter
2 tbsp. diced onion
1 cup cottage cheese
½ tsp. salt
¼ tsp. garlic
5 wieners
1 cup sour cream
1 cup shredded cheese

Cook macaroni according to directions on package, drain. Melt butter, add onion, salt and garlic. Cut 4 wieners into 1-inch pieces. Combine macaroni, onion, salt, garlic, butter, wieners, cottage cheese, and sour cream in a casserole. Toss lightly. Cut the last wiener in 1-inch pieces and form circle on top. Sprinkle shredded cheese inside circle. Bake Frank A Roni Casserole 30 minutes at 325° or until meat is done.

CASSEROLES—MEAT



SALMON AND MACARONI CASSEROLE

2 cups macaroni
3 tbsp. flour
3 tbsp. butter
1 lb. can salmon
½ tsp. salt
Dash pepper
¼ cup fine bread or cracker crumbs
¼ cup grated cheese

Cook macaroni. Melt butter and blend in flour and juice from salmon plus enough milk to make 1½ cups liquid. Stir over direct heat until sauce boils and thickens. Add seasonings. Arrange salmon and macaroni layers in buttered casserole. Mix crumbs with cheese and sprinkle over top. Bake 375° for 20 minutes. 5 servings.

HURRY UP CASSEROLE

2 cups uncooked macaroni
1 10½-oz. can cream of celery soup
1 can cheddar cheese soup
1 cup milk
2 tbsp. chopped onion
1 tsp. Worcestershire sauce
½ tsp. salt
¼ tsp. pepper
1 can tuna, drained and flaked
TOPPING:
¼ cup fine bread crumbs
1 tsp. butter
¼ tsp. onion, minced

Cook macaroni according to package directions. Combine celery and cheese soup, milk, onion, worcestershire sauce, salt, pepper and tuna. Mix with cooked macaroni in heavy pan and heat slowly, stirring occasionally. Fry onion and crumbs in butter and sprinkle on top just before serving. May also be baked in casserole at 325° for 15 minutes.

QUICK CHICKEN CASSEROLE

Mix and place in buttered casserole: 4 cups cooked cut up chicken, 1 can undiluted evaported milk, 1 pkg. dry onion soup mix, ½ cup cracker crumbs. Save 2 tbsp. cracker crumbs for topping. Bake until heated through and brown on top.

CASSEROLES–VEGETABLES

ACORN SQUASH STUFFED WITH HAM AND RICE

Cut in three pieces each, 6 acorn squash, scoop out centers. Steam until tender. Combine the following: 2 cups cooked ham (ground), 2 cups cooked rice, 3 tbsp. minced onion, 2 tbsp. minced parsley, 1 tsp. Worcestershire sauce, dash of Tabasco sauce. Stuff the squash with mixture and sprinkle top with buttered bread crumbs. Bake 400°, serve with cheese sauce.

HAMBURGER STROGANOFF

Casserole, 1½ qt.
4 oz. noodles
¾ cup sliced onions
1 lb. ground beef
¼ cup flour
Dash of pepper
¾ tsp. salt
¼ cup catsup
2 tsp. Worcestershire sauce
¼ cup (2-oz. can) mushroom bits and pieces with liquid
1⅓ cups buttermilk

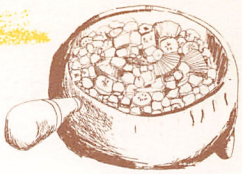
Cook noodles according to package directions; drain. Meanwhile in saucepan combine onions and ground beef; heat, stirring constantly, until onions are tender and meat is browned. Remove from heat; blend in flour, pepper and salt. Add catsup, Worcestershire sauce, mushrooms and buttermilk; mix well. Stir noodles into beef mixture; turn into casserole and bake 25-30 minutes. Garnish with onion rings, if desired.

ONE LAYER CASSEROLE DINNER

1 layer raw carrots, sliced
1 layer raw potatoes, sliced
1½ lb. ground beef browned with a little onion
½ cup rice, soaked in cold water one hour
1 can kidney beans
1 can tomato soup

Place each ingredient in casserole in order given, salting each layer to taste. Pepper may also be added with each layer. The tomato soup is spread on the casserole last. Bake covered one hour and uncovered ½ hour at 350 degrees.

If a raw potato is shredded into lemon pie filling, in place of flour or cornstarch, it will improve both the flavor and the texture.



CRABMEAT DELIGHT

2 tbsp. butter
2 tbsp. flour
2 cups cream, scalded
¼ cup swiss cheese grated
¼ cup Parmesan cheese, grated
½ cup butter
Salt
Cayenne pepper
2 cups crabmeat

Make white sauce from 2 tbsp. butter, flour and cream. Add cheese, stir until melted. Add remaining butter, beating hard. Season with salt and cayenne. Arrange crabmeat in shallow buttered casserole. Pour sauce over crabmeat. Place in moderately hot broiler for 10 minutes or until golden brown.

TUNA CASSEROLE

1 3-oz. can chow mein noodles
1 can undiluted cream of mushroom soup
¼ cup water
1 can chunk Tuna
¼ cup cashews, optional
1 cup diced celery
¼ cup minced onion
¼ cup chopped green pepper
Salt and pepper to taste

Set aside ½ cup noodles. Combine remaining noodles with other ingredients and place in 1½ qt. casserole. Sprinkle ½ cup reserved noodles over the top and bake at 325° for 40 minutes.

SHRIMP 'N' NOODLES

2 oz. medium-fine uncooked noodles
¼ cup minced onion
2 tbsp. minced green pepper
2 tbsp. butter or margarine
1 can (1¼ cups) condensed cream of celery soup
½ cup milk
1 cup small cooked shrimp (5-oz. can, drained)
2 tbsp. diced pimento
¼ cup buttered crumbs

Cook noodles until tender. Cook onion and green pepper in butter until lightly browned. Combine with soup, milk, drained shrimp (which have been split lengthwise), cooked noodles, and pimento in 1½ qt. casserole. Sprinkle buttered crumbs on top. Bake in 375° oven for about 25 minutes.

TOMATO CHEESE MACARONI CASSEROLE

2 cups uncooked macaroni
1 can (1¼ cups) condensed tomato soup
½ cup milk
2 cups shredded cheddar cheese
¼ cup chopped parsley (or dry parsley)
2 tbsp. buttered bread crumbs

Preheat oven (400° F.) Cook macaroni according to directions on package. Heat soup, milk and 1½ cups cheese over low heat until cheese melts; add parsley. Blend with cooked macaroni; pour into a greased 2-quart casserole. Top with remaining cheese and buttered bread crumbs. Bake about 20 minutes.

EGG, POTATO AND PEA CASSEROLE

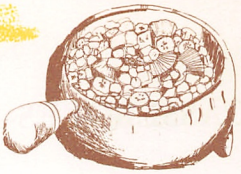
3 large cooked potatoes
6 hard-cooked eggs, sliced
1 pkg. frozen peas, cooked
2 tbsp. minced onion
3 tbsp. flour
Milk
1½ tsp. salt
Speck pepper
½ cup soft bread crumbs
3 tbsp. cooking oil

Arrange sliced potatoes, eggs and peas, from which liquid has been drained and reserved, in alternate layers in a greased 2 qt. casserole. Simmer onion until tender in 2 tbsp. oil. Add flour and blend. Add drained liquid and enough milk to make 2 cups liquid, and cook until smooth and thickened, stirring constantly. Add salt and pepper and pour in casserole. Top with bread crumbs mixed with the remaining 1 tbsp. oil. Bake in oven 375° for 30 min. Serves 6 to 8.

BROCCOLI SOUFFLE

3 tbsp. butter or margarine
3 tbsp. flour
1 cup milk
¼ tsp. salt
⅛ tsp. pepper
½ lb. grated American cheese
1 10-oz. pkg. frozen broccoli
½ cup finely chopped onion
3 eggs, separated

Melt butter in saucepan, stir in flour to make smooth paste; add milk, salt and pepper; cook 5 min. Add cheese; stir until melted. Fold in partially thawed broccoli and onion. Fold in well beaten egg yolks. Lightly fold in egg whites, beaten until stiff but not dry. Bake in 2 qt. baking dish in pan of hot water in 350° oven for 1 hour.



SCALLOPED EGGS & MACARONI & CHEESE

3 cups sweet milk
¼ cup butter
2½ tbsp. flour
4 hard cooked eggs
½ cup grated cheese
1 cup cold boiled macaroni
½ cup cracker crumbs
½ tsp. white pepper
1 tsp. salt

Make a white sauce of the milk, butter, and flour in top of a double boiler. Pour into greased baking dish. Cool and peel and cut eggs in slices and add to white sauce in baking dish. Add macaroni, salt and pepper, and sprinkle cheese and cracker crumbs on top. Bake slowly, 350°, for 30 minutes.

BEANS AND MUSHROOMS

2 cups sliced mushrooms
2 tbsp. minced onion
3 tbsp. butter or bacon drippings
1¾ cup canned beans in tomato sauce
2 tbsp. chili sauce
Dash marjoram
1 tsp. Worcestershire
¼ tsp. salt
Chopped parsley

Saute mushrooms and onions in butter in skillet till lightly browned. Add beans and next four ingredients; heat thoroughly. Garnish with chopped parsley. 3 to 4 servings.

BAKED EGGS ON SPANISH RICE

1 cup uncooked rice
2½ cups tomatoes
½ small onion, sliced
¾ tsp. salt
1 bay leaf
2 cloves
2 tbsp. melted butter
2 tbsp. flour
6 eggs
2 tbsp. grated cheese
½ cup buttered bread crumbs

Cook rice until tender, drain and rinse with hot water. Simmer tomatoes, onion, salt, bay leaf and cloves for 10 minutes. Strain. Blend butter with flour in pan and add strained tomatoes, stirring constantly. Cook until thickened. Arrange layer of rice in greased casserole and make 6 depressions in the rice. Place an egg in each depression. Pour tomato sauce over all and sprinkle with cheese and bread crumbs. Bake at 350° for 15 minutes.

BAKED MASHED POTATOES

6 medium potatoes, pealed, diced, cooked and drained
1 tsp. salt
¼ tsp. pepper
1 cup dairy sour cream
1 pkg. cream cheese (3 oz.)
1 tbsp. butter

Mash potatoes until light and fluffy. Add seasonings, cream and cheese; beat until blended, turn into a buttered casserole. Dot with butter and sprinkle with paprika. Bake at 350° for 30 minutes. Can be made the day before and refrigerated. In that case, bake just before serving.

SOUR CREAM CASSEROLE

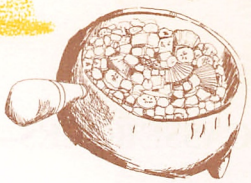
4 medium sized potatoes
4 hard-cooked eggs, sliced
¼ cup minced onion
1 tsp. salt
¼ tsp. pepper
1½ cups flaked salmon, tuna or shrimp
1 cup commercial sour cream
½ cup milk

Boil potatoes in their jackets, peel and while still warm, slice thin. Arrange a layer of potatoes in a 1½ qt. casserole, then a layer of eggs, onion and fish until ingredients are used, have a layer of potatoes on top. Pour over sour cream and milk that have been blended. Cover and bake in a 350° oven for 45 to 50 min. Remove cover the last 15 minutes of baking.

VEGETABLE CASSEROLE

6 loin pork chops
2 tsp. salt
Pepper to taste
6 unpared apple slices
¼ cup light brown sugar
1 2-oz. can sweet potatoes
½ cup raisins
1 tbsp. grated orange peel
¼ cup orange juice
1 tbsp. butter

Trim fat from chops, place in iron skillet, add salt and pepper; brown on both sides for 15 minutes. Drain off all fat; place an apple slice on each chop and sprinkle with sugar, orange peel and raisins. Pour orange juice with ⅓ cup hot water around chops. Cover and cook in 325° F. oven for 30 minutes. Arrange sweet potatoes around chops, dot with butter and bake 10 minutes longer. Should the top become too brown, cover again while baking the last five minutes.



BOURBON BEANS FOR A BIG BUFFET

10½ cups canned beans
½ cup bourbon
½ cup strong black coffee
2½ cups canned sliced pineapple

Three to four hours before serving time, empty beans into bean pot or baking dish. Stir in bourbon and coffee and let stand, covered, at room temperature for 1½ hours. Remove cover and bake at 375° 1½ hours. Top with pineapple rings cut in half stood around edge of beans. Slide dish into oven for another 15 minutes. 12 servings.

POTATO MUSHROOM CASSEROLE

1 can mushroom soup
½ cup grated cream cheese
¼ cup chopped pimento
½ tsp. salt
1 4-oz. can of mushroom stems and pieces
⅔ cup canned milk
4 cups sliced raw potatoes

Mix together. Pour into a shallow 1½ qt. baking dish. Top with ¼ cup grated cheese, and bake at 350° until potatoes are done.

SPRING VEGETABLES A LA KING

⅓ cup butter or margarine
⅓ cup flour
2 cups light cream or top milk
1 cup chicken stock
2 tsp. salt
⅛ tsp. pepper
1 6-oz. can mushrooms, sliced
2 cups cooked asparagus tips
2 cups cooked peas
1 cup sliced carrots, cooked
2 tbsp. chopped green onions
1 slightly beaten egg yolk

Melt butter; add flour and blend. Stir in cream and chicken stock and cook over low. Beat until thick, stirring constantly; season. Add vegetables and egg yolk and heat thoroughly. Serve on toast, or fluffy rice. Serves 6.

WINDOW CLEANING SOLUTION

¼ cup ammonia, ½ cup vinegar and 6 qts. warm water

CASSEROLES–VEGETABLES

MACARONI LOAF

¾ cup creamettes cooked and cooled
1 cup cream (heated)
1 large cup soft bread crumbs
¼ cup butter
½ pimento (chopped)
1 tbsp. parsley
½ cup cheese (grated)
3 eggs (beaten)

Pour eggs over all and bake in buttered casserole set in hot water for 40 to 45 minutes at 350°.

MEXICAN STYLE CORN

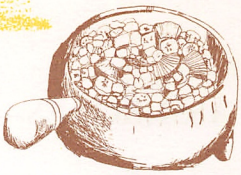
2 slices of bacon cut into small pieces
3 tbsp. chopped onion
3 tbsp. chopped celery
3 tbsp. chopped green pepper
1 tbsp. butter or margarine
2 cups whole kernel corn, drained
2 cups cooked tomatoes
1 tsp. salt
1 tsp. sugar
⅛ tsp. pepper

Cook bacon till crisp. Cook onions, celery and green pepper in butter till tender. Mix all ingredients together and pour into greased casserole and bake in moderate oven 350° 30 to 40 min.

CARROT RING

2 cups mashed cooked carrots
1 cup bread crumbs
3 egg yolks, beaten
2 tbsp. chopped onion
2 tbsp. chopped celery
2 tbsp. chopped parsley
1 tsp. salt
¼ tsp. paprika
1 cup milk
2 tbsp. melted butter
3 beaten egg whites

Mix all ingredients, then add beaten egg whites. Put in a greased ring mold and place in pan of hot water and bake for one hour at 350°. Peas may be served in center of the ring.



CANDIED SWEET POTATOES WITH PINEAPPLE

½ cup brown sugar
½ tsp. salt
1 tbsp. cornstarch
1 9-oz. can crushed pineapple
½ cup orange juice
¼ cup butter
6 cooked sweet potatoes

Mix sugar, salt and cornstarch in heavy pan. Add undrained pineapple, orange juice and butter. Cook, stirring constantly, until sauce is thick and clear. Peel potatoes and cut them into halves, place in casserole and cover with sauce. Bake at 350° for 20 min.

"NEVER FAIL" SCALLOPED POTATOES

5 raw medium sized potatoes sliced
6 tbsp. butter
Salt and pepper to taste
1½ cups milk
2 tbsp. cornstarch
2 tbsp. diced onion

Mix potatoes and onion and place in greased casserole. Make sauce by combining milk, butter, cornstarch, salt and pepper. Cook until smooth. Pour over potatoes. Bake 90 minutes at 360° (uncovered).

POTATO CHEESE CROQUETTES

2 cups cold mashed potatoes
1 egg
Salt to taste
1 cup grated cheddar cheese
¾ tsp. Accent
½ cup fine dry bread crumbs
½ cup milk

Break up potatoes. Beat egg until frothy, Add potatoe pieces gradually, beating until blended. Stir in cheese and seasonings. Shape as desired. Dip into crumbs. Fry in shallow hot fat until brown. Makes 4 to 6 servings.

BAKED EGG PLANT

Peel and cut up one medium size eggplant and boil in salted water until tender. Mash and add: ½ cup bread or cracker crumbs, ¼ cup butter, melted and cooled, 2 beaten eggs, 1 tbsp. minced onion. Place in ungreased baking dish and bake at 400° for about 30 minutes. or until brown. Tastes very similar to scalloped oysters.

LIMA BEANS BAKED IN BARBECUE SAUCE

2 lbs. dry lima beans
1½ tbsp. salt
1 medium onion, chopped fine
2 oz. butter
1 small can tomato paste
⅛ cup vinegar
⅛ cup prepared mustard
1 tsp. horseradish
½ cup brown sugar
⅛ tsp. pepper
3 cups liquid from beans

Soak dry beans in water several hours or overnight. Add salt and cook until tender. Drain, but save liquid. Saute onion in butter; add tomato paste, vinegar, mustard, horseradish, sugar, pepper and liquid. Simmer about 10 minutes. Pour over beans and mix well. Bake 30 min. at 350°.

CHEESE CORN CHOWDER

¼ cup butter
¼ cup chopped onion
¼ cup flour
1 qt. milk
2 #2 cans cream style corn
2 cups shredded sharp American cheese
2 tsp. salt
¼ tsp. pepper

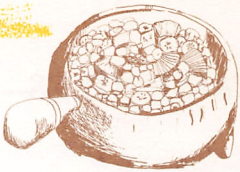
Melt butter over low heat. Cook onion in butter, add flour and blend well. Add milk slowly, stirring constantly and cook until smooth and thickened. Stir in corn and shredded cheese and heat until cheese melts, do not boil. Add seasonings. Serves 8.

SURPRISE SOUFFLE

¼ lb. bacon
10½ oz. can tomato soup
1 cup shredded cheddar cheese
1 tbsp. sugar
⅛ tsp. pepper
4 eggs, separated

Fry bacon until crisp, drain and crumble. In a pan, combine soup, cheese, sugar and pepper, heat stiring occasionally until cheese melts. Stir in bacon. Blend a few tablespoons of the hot mixture with egg yolks, add to tomato, cheese sauce. Beat egg whites until stiff, fold into tomato cheese mixture. Pour into 1½ qt. casserole. Bake at 325° for 40 minutes.

To get more lemon juice out of lemons, heat in hot water for several minutes before squeezing.



FRENCH FRIED ONIONS

1 cup flour
¼ tsp. salt
½ cup evaporated milk
2 tbsp. salad oil
1 egg white, unbeaten
6 tbsp. water
3 large onions sliced ¼" thick

Sift dry ingredients into bowl, add milk, oil and egg white all at once and beat until smooth. Add just enough water to make a medium thin batter. Separate onion slices into rings, dip into batter so each ring is well coated. Fry in deep fat 370° until lightly browned. Drain on absorbant paper. Rings will stay crisp 15 to 20 minutes, in oven.

BAKED CARROTS

¼ cup butter
¾ cup brown sugar
½ cup vinegar

Slice fresh carrots lengthwise, cook in water till tender. Place carrots in baking dish. Combine above ingredients and pour over carrots. Bake at 325° for 45 minutes.

MUSHROOM CASSEROLE

1 carton cottage cheese
½ cup sour cream
2 eggs
1¼ tsp. salt
1 can mushroom pieces
1 6-oz. pkg. noodles cooked in salted water and drained

Combine the cheese and sour cream and add beaten eggs, salt and add mushroom pieces. Add the cooked noodles and turn into a well greased casserole. Top with dry bread or cracker crumbs that have been sauteed in melted butter and bake at 350° for 20 to 30 minutes.

KOHLRABI WITH SOUR CREAM

Clean 2 lbs. kohlrabi and cut in ½" cubes. Heat in fry pan: 3 tbsp. butter, add kohlrabi and cook 2 minutes, stirring. Then add ¼ cup hot water, ½ tsp. salt, ¼ tsp. Accent. Cover and cook until tender. Blend together, 1 cup thick sour cream, and a mixture of 1 tbsp. flour, ¼ tsp. Accent and ⅛ tsp. cayenne pepper. Push kohlrabi to one side of skillet, add the sour cream mixture gradually stirring constantly. When blended, stir in the kohlrabi and cook, stirring until sauce becomes thick. Cook 2 more minutes.

SPAGHETTI FLUFF

4 oz. long spaghetti, cooked
1 cup milk
1 cup grated cheese
3 eggs, separated
1 cup bread cubes
1 tsp. salt
½ tsp. pepper
¼ cup melted margarine
1 tbsp. minced parsley
1 tbsp. chopped red pepper (optional)

Cook 4 oz. long spaghetti according to package directions. After cooking the spaghetti, drain and rinse. Scald milk and add cheese, combine with slightly beaten egg yolks, add rest of ingredients and mix well. Fold in the cooked spaghetti. Beat egg whites until frothy and fold into spaghetti mixture. Bake in greased casserole at 350° for 45 minutes.

FRIED POTATO LOGS

2 cups mashed potatoes (cold)
1 tbsp. butter
1 tbsp. grated onion
½ tsp. salt
⅛ tsp. pepper
1 egg yolk
¾ cup cracker crumbs
4 tbsp. flour
1 egg beaten, plus 2 tbsp. water

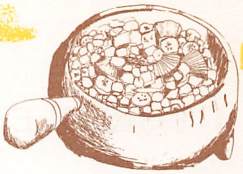
Blend first six ingredients. Shape into rolls about 2½" long and thick as a finger. Dip first in flour, then in diluted egg, then roll in cracker crumbs. Fry in frying pan heated with four tbsps. shortening at 360° on electric fry pan or heat usually used to brown meat. Left over diced ham may be added to potato mixture.

POTATO-EGG CASSEROLE

4 cups cooked potatoes, diced
6 hard-cooked eggs, sliced
1 can condensed cream of chicken soup
1 cup milk
½ tsp. salt
⅛ tsp. pepper
1 cup sharp cheddar cheese
¼ tsp. dill seed

Place potatoes and eggs in greased 2 quart casserole. Blend soup, milk and seasonings. Pour over potatoes and eggs. Top with cheese. Bake in moderate oven 375° until hot and bubbly (about 55 min.) Makes 6 servings.

CASSEROLES—VEGETABLES



MASHED SWEET POTATOES

Scrub and boil 3 lbs. sweet potatoes or yams with small amount of water and tight cover until tender. Cool enough to handle and peel. Mash by hand or electric mixer until smooth. Add 3 tbsp. brown sugar, 1 tsp. salt, ½ tsp. pepper, 1 cup sour cream. Blend thoroughly and place in large casserole. Cover top with marshmallows and brown for 20 minutes at very low heat (250°).

ESCALLOPED CORN AND GREEN PEPPER

3 tbsp. butter
¼ cup milk
¼ cup chopped onion
⅛ tsp. pepper
¼ tsp. salt
½ cup chopped green pepper
1 can (No. 303) cream style corn
2 cups crushed potato chips

Simmer onion and pepper in butter. Add corn, milk and seasonings. Place layer of mixture in a 1½ quart casserole, layer of chips, repeat process until casserole is full, top with chips. Bake 375° 25 minutes.

BEETS STUFFED WITH PEAS

Boil without peeling, medium sized beets until tender. Cut a slice off the bottom of the beet so they will stand up. Scoop the inside out carefully, keeping ½" shell. Peel and when cold fill with cold boiled green peas and celery, cut in small pieces, and moistened with mayonnaise. Serve on lettuce with hard boiled eggs.

PEPPERS STUFFED WITH CHEESE

6 green peppers
2¼ cups grated cheese
2½ cups bread crumbs
1½ tsp. chopped onion
3 tbsp. butter
⅛ tsp. pepper
¼ tsp. salt
¼ tsp. paprika

Cut thin slice from stem end of peppers and remove seeds, parboil peppers about 5 minutes in salted water. Drain and fill with mixture of remaining ingredients, top with additional grated cheese. Place in greased baking dish and bake at 350° for 20 minutes, increase temperature to 425° and bake 5 minutes more.

CASSEROLES–VEGETABLES

SWEET SOUR RED CABBAGE

2 qts. shredded red cabbage, cover with salted water, ½ cup packed brown sugar, ¾ tsp. allspice, 4 whole cloves. Cover loosely and boil 12 minutes or until cabbage is just tender. Remove from heat, drain and add to cabbage, ½ cup vinegar, ¼ cup butter. Toss and mix lightly.

GREEN BEAN CASSEROLE

1 can green beans, drained
2 cups frseh green beans, cooked till tender
1 8-oz. can mushrooms
1 can cream of mushroom soup
1 cup crushed potato chips
1 tbsp. melted butter

Combine beans, mushrooms, soup and butter. Top with chips. Bake at 350° until mixture starts to bubble.

GREEN BEANS NAPOLI

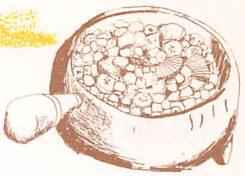
1 tbsp. butter
¼ cup bread crumbs
½ tsp. paprika
4 tbsp. grated cheese
1 #303 can green beans
1 tbsp. salad oil
¼ tsp. garlic salt

Prepare topping: Melt butter in small fry pan, add crumbs and stir over medium heat until crumbs are light golden. Blend in paprika. Remove from heat, add cheese. Mix. Heat beans, drain liquid, add oil and garlic salt to beans. Toss lightly. Serve with crumb mixture.

GREEN BEAN CASSEROLE

1 can french cut green beans, drained
¾ can cream of celery or cream of mushroom soup
¼ cup diced cheese
1 can onion rings

Pour into greased casserole and bake 30 minutes at 350°. The last 10 minutes remove from oven and add 1 can onion rings. Do not cover the last 10 minutes.



CASSEROLES—VEGETABLES

ASPARAGUS AND EGG CASSEROLE

1 lb. fresh asparagus
4 hard boiled eggs
1 cup cooked macaroni
1 cup milk
1 tbsp. flour
2 tbsp. butter
½ cup grated cheddar cheese

Cut up asparagus. Cook in ½ cup water until tender. Slice eggs. Make cream sauce with milk, flour and butter. Place a layer of macaroni then asparagus and egg slice in casserole until full. Pour on cheese sauce and sprinkle with cheese and bake at 350°.

ESCALLOPED EGG PLANT

1 medium egg plant
1 cup cracker crumbs
6 slices bacon, fried crisp and diced
1 tbsp. butter
¼ cup minced onion
½ tsp. celery salt
Salt and pepper to taste
1 egg beaten
2 cups milk
2 slices American cheese
Paprika

Peel eggplant, cube and cook in boiling salted water until tender. Drain add half of cracker crumbs, crisp bacon, butter, onion and celery salt to egg plant. Season with salt and pepper to taste. Place in well greased casserole and top with remaining cracker crumbs. Combine egg and milk and pour over casserole contents. Arrange cheese on top to form a design. Sprinkle with paprika. Bake at 350° for 30 minutes.

VEGETABLE GOULASH

1½ cans canned whole kernel corn, drained
1 cup chopped onions
1 cup chopped celery
½ cup chopped green pepper
1 1-lb. can kidney beans and liquid
1 8-oz. can tomato sauce
1 tsp. Accent
1 tsp. brown sugar
½ tsp. chili powder
⅛ tsp. black pepper

Combine vegetables, tomato sauce and a mixture of remaining ingredients in a large pan, stir to blend. Cover and bring to boiling, reduce heat and simmer 1 hour. Serves 6.

TOMATO CASSEROLE

3 cups tomatoes
5 tbsp. minute tapioca
1 tbsp. sugar
2 tbsp. butter
2 tbsp. minced onion
½ tsp. paprika
½ tsp. pepper
1 cup grated Cheddar cheese
¾ cup stuffed olives, sliced
1 cup dry bread crumbs
4 tbsp. butter

Melt butter in pan, add minced onion, tomatoes, tapioca and seasonings. Cook 5 minutes over low heat, stirring constantly. Butter a casserole, add a layer of toasted bread crumbs, layer of tomato, grated cheese and olives. Repeat layers and finish with buttered crumbs on top. Bake at 350° for 40 minutes.

BAKED SQUASH CUTLETS

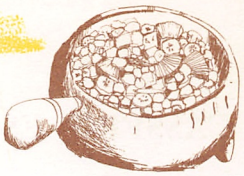
3 lbs. squash
1 cup boiling water
6 tbsp. butter
½ tsp. salt
¼ tsp. nutmeg
⅛ tsp. pepper
⅓ cup half and half
½ cup chopped peanuts
¾ cup ground peanuts

Pare and cut squash in slices. Cook in 1 cup boiling water for 10 minutes. Drain, mash and add 3 tbsp. butter, salt, nutmeg and pepper. Heat the cream and add to the squash, beat until smooth. Fold in chopped peanuts. Shape into 6 cutlets and roll in ground peanuts. Place on greased baking sheet. Dot each cutlet with ½ tbsp. butter. Bake 30 minutes at 425°.

CUCUMBER CASSEROLE

3 medium cucumbers
½ small green pepper, chopped fine
½ cup finely chopped celery
1 medium onion, chopped
1 cup grated American cheese
5 white crackers, crushed
2 eggs, lightly beaten
1½ cups milk
½ tsp. salt
Dash of pepper

Peel cucumbers and quarter lengthwise and scoop out the seeds. Chop the cucumber fine. Cook cucumbers and green peppers in 1" boiling salt water for 10 minutes. Drain. Put back in pan and stir in the rest of the ingredients and pour into buttered casserole. Bake at 375° for 35 minutes. Garnish with green pepper rings.



CASSEROLES—VEGETABLES

PINEAPPLE BEETS

- 1 13½-oz. can chunk pineapple
- ½ cup water
- ⅓ cup cider vinegar
- 4 tbsp. brown sugar
- 1 tbsp. cornstarch
- ½ tsp. salt
- ⅛ tsp. ginger
- 2 1-lb. cans sliced beets, drained

Drain pineapple. Mix syrup from pineapple with water and vinegar. Mix sugar, cornstarch, salt and ginger. Add vinegar mixture. Cook until thickened, stirring constantly. Add beets, heat to boiling. Just before serving, mix pineapple into hot mixture. 8 servings.

MACARONI STUFFED PEPPERS

- 2 cups cooked macaroni
- 1 cup tomato soup
- ¾ cup grated cheese
- 1 egg, slightly beaten
- 6 peppers

Cut slice from stem end of peppers, remove seeds and parboil 5 minutes in salted water, drain. Fill with macaroni mixture and cover with buttered crumbs. Bake 30 minutes at 350°.

STUFFED EGGPLANT

1 large egg plant, not peeled. Cut in half lengthwise, scoop out inside, leave ¼" or enough to hold the shell firm. Dice inside of eggplant and mix with corn cut from 6 ears, 6 medium sized tomatoes, peeled and diced, ½ lb. fresh lima beans, 2 stalks celery, 1 large onion, ½ cup bread crumbs. Dice all vegetables except lima beans. Boil until tender, drain. Add salt and pepper to taste, mix well. Place in egg plant shell, top with buttered bread crumbs. Bake in shallow pan for 40 minutes at 350°.

PLANT FOOD

- 1 tsp. baking powder
- 1 tsp. salt petre
- 1 tsp. epsom salt
- ½ to 1 tsp. household ammonia

Dissolve in 1 gallon lukewarm water. Water indoor and outdoor plants once a month. If used more than every 4 weeks the plants could be killed.

CASSEROLES–VEGETABLES

SPINACH CUSTARD

2 cups milk
3 eggs, slightly beaten
1 tsp. salt
⅛ tsp. pepper
2 tsp. grated onion
2 pkg. frozen spinach, cooked and drained
1 2-oz. jar pimento, chopped
1 tbsp. butter

Scald milk, add to eggs, seasoning and onion. Stir in spinach and pimento. Pour into buttered casserole. Dot with butter. Bake at 350° for 40 minutes. Top with slices of hard boiled eggs.

CARROT LOAF

10 carrots
1 small onion, cut fine
2 cups bread crumbs
2 cups milk
3 beaten eggs
½ tsp. Worcestershire sauce
2 tbsp. butter
Dash of salt and pepper

Cook carrots and mash. Mix with other ingredients and place in greased baking dish. Bake 1 hour at 350°.

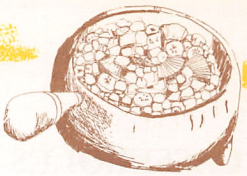
SCALLOPPED CORN

1 can cream style corn
2 eggs, beaten
½ cup milk
½ onion, chopped
2 tbsp. margarine, melted
½ cup white cracker crumbs
Salt and pepper to taste

Mix all ingredients and pour into greased baking dish. Put in pan of water and bake 45 minutes at 350°.

BROCCOLI AND BEAN CASSEROLE

Cook 1 pkg. each of frozen broccoli and green beans. Heat 1 can cream of mushroom soup, ½ cup milk, ½ stick butter. Combine with vegetables. Pour in greased casserole. Sprinkle bread crumbs on top and bake 30 minutes at 350°.



SPAGHETTI LOAF WITH MUSHROOM SAUCE

3 eggs
1 cup cream
1 cup soft bread crumbs
¼ lb. cheese, cut in cubes
1 tbsp. minced onion
1 small green pepper, cut fine
2 pimentos, chopped
¼ cup butter
1 tsp. salt
⅛ tsp. pepper
MUSHROOM SAUCE:
3 tbsp. butter
1 cup mushroom slices
3 tbsp. flour
2 cups milk
1 tsp. salt
⅛ tsp. pepper

Cook, drain and rinse spaghetti. Beat eggs slightly and add remaining ingredients. Pour into oiled loaf pan and bake at 350° for 40 minutes. Top with mushroom sauce to serve: 3 tbsp. butter, 1 cup mushroom slices, 3 tbsp. flour, 2 cups milk, 1 tsp. salt, ⅛ tsp. pepper. Saute mushrooms in butter. Blend in flour. Stir in milk and bring to boil, add salt and pepper.

SWEET POTATO DISH

6 cups mashed cooked or canned sweet potatoes
1 #2 can crushed pineapple, drained
2 tsp. salt
4 tbsp. butter, melted
½ cup honey or brown sugar
Nutmeg to garnish

Combine sweet potatoes with ½ cup pineapple, salt, butter and honey or brown sugar. Turn into 2 qt. casserole. Sprinkle top with nutmeg and garnish with remaining crushed pineapple. Bake at 375° for 40 minutes.

CHINESE GREEN BEANS

2 1-lb. cans cut green beans, drained
1 small can water chestnuts, sliced thin
French fried onions or crushed potato chips
1 can cream of celery or cream of mushroom soup

Mix beans, soup and water chestnuts. Pour into greased baking dish. Top with crushed potato chips and bake 20 minutes at 350°. If onion rings are used, top casserole after 20 minutes of baking and return to oven for 10 more minutes.

CASSEROLES—VEGETABLES

VEGETABLE MEDLEY

Drain: 1 can green beans (No. 303), 1 can whole corn (No. 303), 1 can diced carrots (No. 303). Pour into baking dish and cover with following sauce.

Cook until thick: ¼ cup of melted butter, ⅓ cup of flour, 1 tsp. salt, ½ cup chopped onion, 2 cups milk. Remove from heat and add: 1 tsp. prepared mustard, 1 tsp. Worcestershire sauce, 1½ cups grated cheddar cheese.

Mix white sauce lightly with vegetables and top with: ¼ cup melted butter and ¼ tsp. paprika poured over 4 slices of bread toasted and cut into small squares. Bake 25 minutes in 350° oven.

LIMA BEAN CREOLE

3 cups cooked or canned lima beans
1 tbsp. minced onion
3 tbsp. bacon fat
2 cups canned tomatoes
2 tbsp. minced green pepper
1 tbsp. flour
1 tsp. salt
⅓ tsp. paprika

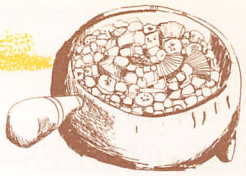
Cook onion in fat until golden brown, add pepper and cook one minute. Stir in flour and when blended, add tomatoes, salt and paprika. Stir until boiling, add lima beans, cover and simmer 20 minutes.

SCALLOPED TOMATOES AND KRAUT

1 #2 can kraut
1 #2 can tomatoes
1 tsp. grated onion
1 tsp. sugar
⅛ tsp. marjoram
½ tsp. salt
¼ tsp. pepper
4 slices toast, cubed
¼ cup melted butter

Combine kraut, tomatoes, onion, sugar, marjoram, salt and pepper. Mix well. Arrange layers of toast cubes and kraut mixture in greased 1½ qt. casserole. Pour melted butter over contents of casserole. Bake at 375° for 20 minutes.

When making fudge, add a teaspoon of cornstarch to each cup of sugar and the candy will be smoother and creamier.



CASSEROLES—VEGETABLES

CONVENT PIE

½ cup elbow macaroni
1 cup cream
1 cup soft bread crumbs
⅓ cup butter
1 tbsp. pimento
½ cup grated cheese
1 tbsp. parsley
1 small can mushrooms or mushroom pieces
3 eggs (beaten slightly)
1 tsp. salt
1 tbsp. onion juice
2 cups diced chicken, ham, turkey or tuna

Cook macaroni, rinse in cold water. Scald cream, add soft bread crumbs, and the rest of the ingredients. Then, add the cooked macroni and 2 cups of diced cooked chicken, ham, turkey or tuna. Place in a buttered casserole and bake 40 minutes at 350°. To serve: heat a can of cream of mushroom soup without diluting and serve over squares of the Convent pie.

STUFFED EGGPLANT

Cut the top from an eggplant, scoop out the pulp, leaving ½″ thick shell. Wash 1 cup mushrooms, chop with the eggplant and add ¼ cup chopped onions. Brown with butter for 10 minutes. Add 1 cup left over cooked meat, chopped, ½ cup minced ham, ¼ tsp. salt, ⅛ tsp. pepper. Fill the eggplant with the mixture, cover top with buttered crumbs and bake at 400° for 10 minutes. Reduce to 350° and bake another 25 minutes.

HORSERADISH BEETS

1 #2 can any style beets
1 tbsp. cornstarch
3 tbsp. sugar
½ tsp. salt
¾ cup beet juice
1½ tbsp. vinegar
2 tbsp. prepared horseradish
1 tbsp. butter or margarine

Place beets in 1 qt. cassrole. Blend cornstarch, sugar, salt, beet juice and vinegar in small pan. Add horseradish and butter. Bring to boil, stirring. Pour sauce over beets. Cover and bake 1 hour at 350°.

Use a potato peeler to make chocolate curls from chunks of chocolate.

CASSEROLES—VEGETABLES

BAKED TOMATOES

1 can tomatoes
1 cup corn
1 tbsp. minced onion
1 tsp. grated lemon peel
1 tsp. salt
12 sliced stuffed olives
1 tbsp. butter
¼ tsp. pepper

Bake in buttered casserole for 30 minutes at 350°.

CABBAGE WITH CHEESE

1 small head of cabbage
2 tbsp. butter
2 tbsp. flour
½ tsp. salt
⅛ tsp. pepper
1½ cups milk
4 tbsp. grated American cheese

Shred cabbage and cook until tender. Drain. Cook together: butter, flour, salt and pepper. Gradually add the milk. Cook until thick. Add grated cheese and beat hard. Pour sauce over hot cabbage.

FRIED CAULIFLOWER

1 head of cauliflower
1 egg
½ cup milk
¼ tsp. salt
⅛ tsp. pepper
Fine dried bread crumbs
Fat

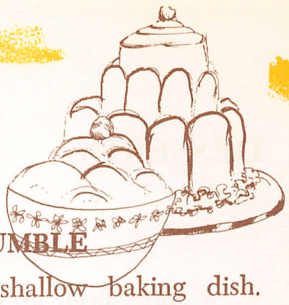
Break cauliflower into small pieces, dip in egg, slightly beaten and mixed with milk, salt and pepper, and then in bread crumbs. Fry in 375° fat until golden brown.

MAGIC MODEL MIX

Mix 2 cups salt and ⅔ cup water in a pan. Add food coloring. Stir over medium heat 3 to 4 minutes, or until bubbles form, remove from heat. Mix 1 cup cornstarch and ½ cup cold water and add to hot mixture. Stir quickly to stiff dough stage. Makes 1¾ lbs. Knead until pliable. Mold like clay or cut with cookie cutters. Takes 36 hours for modeled objects to harden for painting.

DESSERTS





APPLE PEANUT BUTTER CRUMBLE

8 medium apples, pared, cored and cut in eighths
½ cup water
2 tbsp. lemon juice
1 tsp. cinnamon
TOPPING:
¾ cup flour
1 cup brown sugar
¼ cup margarine
⅓ cup peanut butter

Place apples in shallow baking dish. Pour water and lemon juice over apples and sprinkle with cinnamon. Blend ingredients for topping and sprinkle over apples. Bake at 350° for 30 minutes.

APPLE TORTE

Mix together:
⅔ cup flour
3 tsp. baking powder
½ tsp. salt
In another bowl beat:
2 eggs
Add 1¼ cups sugar
1 tsp. vanilla
2 cups diced apples

Mix with dry ingredients and add ½ cup nutmeats. Pour into greased 9x13" pan. Bake 35 minutes at 350°.

BAKED APPLES

6 medium apples, cored
½ cup raisins
3 tbsp. flour
⅓ cup sugar
½ tsp. cinnamon
3 tbsp. butter
¼ cup chopped walnuts
½ cup water
½ cup orange juice

Arrange apples in greased baking dish. Fill centers with raisins. Combine flour, sugar, cinnamon and butter, mix until crumbly, add nuts, sprinkle over apples. Pour water and orange juice around the apples. Bake at 375° for 1 hour, basting every 15 minutes.

A bit of vinegar added to the water for a pie crust will make the crust rich, flaky and non-greasy.

APPLE CRUMBLE

4 cups sliced apples, 1 cup sugar, 2 tbsp. flour. Mix together and put in 8″ square pan. Blend and spread over the apples: ½ cup brown sugar, ½ cup oatmeal, ½ cup flour, ½ cup butter. Bake 45 minutes at 350°.

APPLE CRUNCH

Mix until flaky:
1 cup sugar
½ cup butter
¾ cup flour
1 tsp. cinnamon

Grease bottom of 11x6″ dish. Place in dish one layer, 2 cups sliced apples, ½ the crunch mixture, another 2 cups of apples, ½ cup water and rest of the crunch mixture. Bake 1 hour at 350°.

simple

HARVEST DESSERT

1 egg, beaten
¾ cup sugar
½ cup flour
Pinch of salt
½ tsp. cinnamon
1½ tsp. baking powder
1 cup apples, cut fine
½ cup chopped walnuts
½ tsp. vanilla

Mix well and put in well greased 8″ pie plate. Bake 30 minutes at 350°. This can be served with whipped topping.

MINT DAZZLERS

we add candy canes

6 tbsp. melted butter
54 vanilla wafers, crushed
Mix and put in 8x12¼" pan.
½ cup butter
1½ cups powdered sugar
3 eggs
3 sq. chocolate, melted

Cream butter, add powdered sugar and beat well. Add eggs and chocolate and beat until fluffy. Spoon over crumbs and chill. 1 cup cream or whipped topping, whipped, 3¾ cups mini marshmallows, 2 tbsp. peppermint candy crushed. Whip cream or topping, add marshmallows and crushed candy and put on top of chocolate mixture. Chill several hours.



BLUEBERRY DANDIES

2 eggs
1 cup milk
4 tbsp. butter
2 cups flour
3 tsp. baking powder
½ tsp. salt
2 tbsp. sugar
½ cup blueberries, drained
TOPPING:
1 cup sugar
1 tbsp. cinnamon
½ cup chopped pecans

Sift dry ingredients together. Add lightly beaten eggs, then the berries and blend quickly to a smooth mixture. Pour into well greased muffin tins, sprinkle with topping mixture. Bake 25 minutes at 425°.

PARTY DESSERT

GRAHAM CRACKER CRUST: 1 cup graham cracker crumbs, ¼ cup melted butter, ½ cup sugar. Press in bottom of 8" square pan. Mix until smooth, 2 well-beaten eggs, 8-oz. pkg. cream cheese, 1 tsp. vanilla, ½ cup sugar. Spread over crust and bake 15 minutes at 350°. Drain juice from 1 can of blueberries and and pour ¼ cup sugar over berries. Thicken juice with 2 tbsp. corn starch, ¼ cup water and 1 tsp. lemon juice. Cook until thick, add berries and cool. When cool, pour berry mixture over cream mixture and refrigerate overnight. Cut in squares to serve. Any canned pie filling can be used . . . less work . . . the crust can be prepared ahead of time and the filling put on at serving time.

PECAN SLICES

½ cup butter
1 cup flour
2 tbsp. water
1 cup chopped pecans
1 cup finely chopped coconut
1½ cups brown sugar
2 tbsp. flour
½ tsp. baking soda
2 eggs, beaten

Mix butter, flour and water. Spread ⅛" thick in 9" square pan. Bake at 350° for 15 minutes. Mix pecans, coconut, brown sugar, flour, baking soda and beaten eggs. Spread on top of crust. Return to oven and bake another 25 minutes. Cut in bars.

BOYSENBERRY DELIGHT

1½ cups graham cracker crumbs
¼ cup melted butter
½ cup milk
½ lb. marshmallows
1 cup whipping cream
1 lb. 13 oz. jar sweetened boysenberries
¼ cup sugar
3 tbsp. cornstarch
1 tbsp. lemon juice

Combine graham cracker crumbs and butter, saving 3 tbsp. to sprinkle on top. Pat remaining crumbs into 8x12" pan. Heat milk and marshmallows in double boiler until marshmallows melt. Cool.

Combine boysenberries, sugar and cornstarch and cook over medium heat until thick. Add lemon juice and cool.

Whip cream and fold into marshmallow mixture. Pour ½ this mixture into the pan lined with graham cracker crumbs. Cover with boysenberries and add other ½ of marshmallow mixture. Sprinkle 3 tbsp. crumbs over the top. Chill several hours before serving.

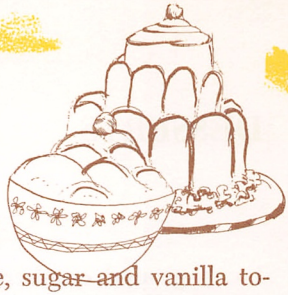
CHERRY CHEESE TARTS

(8 servings)

2 cups (No. 2½ can) sour, pitted drained cherries
1 cup juice (drained cherry plus orange)
1 cup sugar
¼ cup cornstarch
⅛ tsp. salt
¼ tsp. allspice
⅛ tsp. ground cloves
1 tbsp. lemon juice
8 baked tarts or 9-inch baked pie shell
1 cup shredded Cheddar cheese
½ pt. whipping cream
3 tbsp. confectioners sugar

Drain juice from cherries and add enough orange juice to make 1 cup. Combine sugar, cornstarch, salt, allspice and cloves and stir into juice. Cook, stirring constantly, until thickened. Remove from heat and stir in cherries and lemon juice. Cool. Sprinkle bottom of warm tart shells with Cheddar cheese and pour in cherry filling. Just before serving, whip cream and fold in confectioners sugar. Spoon over tarts.

When making a graham cracker pie crust, melt the butter in the pie pan. This not only saves a pan but no butter is wasted.



FRENCH CHERRY PIE

1 3-oz. pkg. cream cheese
½ cup powdered sugar
½ tsp. vanilla
1 cup whipping cream or Dream Whip
1 can cherry pie filling
1 9" baked pie shell or graham cracker crust

Cream the cheese, sugar and vanilla together. Whip the cream and fold in carefully. Pour into pie shell and spread evenly. Cover with the cherry pie filling. Chill 4 hours.

CREAM CHEESE CHERRY PIE FILLING

Beat 1 envelope Dream Whip according to package direction. Beat 6 oz. cream cheese. Combine Dream Whip and Cream Cheese and whip together. Make a graham cracker crust and put in the bottom of 8 or 9" square baking dish. Pour in cheese mixture. Cover with 1 can Cherry pie filling. Top with graham cracker crumbs. Refrigerate overnight. Can also be garnished with Whipped topping.

JIFFY CHERRY COBBLER

1 #2 can unsweetened cherries
¼ cup butter or margarine
½ cup sugar
1 cup flour
2 tsp. baking powder
¼ tsp. salt
½ cup milk
½ cup sugar
1 cup fruit juice, add water to make 1 cup

Drain fruit. Cream butter and sugar. Add dry ingredients alternately with the milk. Pour into greased 8" square pan. Spoon the drained fruit over the batter. Sprinkle with the ½ cup sugar. Pour fruit juice over the top. DO NOT STIR. Bake 45 minutes at 375°.

To change the taste of a white cake, substitute strawberry or or orange soda for the water called for in the recipe. This will work in a box cake mix or your own recipe.

CRANBERRY SURPRISE

1 cup ground cranberries
1 cup ground apples
1 cup sugar
1 cup crushed pineapple, drained
1½ cups powdered sugar, sifted
¼ cup butter
2 unbeaten eggs
1 pt. whipping cream
2 tbsp. powdered sugar
1 lb. vanilla wafers or ⅔ lb. graham crackers

Combine first 4 ingredients and let stand while creaming butter and powdered sugar. Add unbeaten eggs to the butter and sugar and beat with mixer until creamy. Crush vanilla wafers or graham crackers and press ½ into oblong pan. Pour in the butter, sugar and egg mixture, next put the cranberry mixture on top. Whip the cream, sweeten with 3 tbsp. powdered sugar and spread over the top of the previous layers. Sprinkle the balance of crumbs on top of the cream and chill overnight.

DATE DESSERT

1 cup dates, cut fine
1 tsp. soda
1 cup boiling water
Mix and let stand.
Batter:
1 cup sugar
1 tbsp. butter
1 egg, well beaten
1½ cups flour
1 tsp. baking powder

Beat well and mix with date mixture then add ½ cup nut meats. Bake at 325° for 25 minutes.

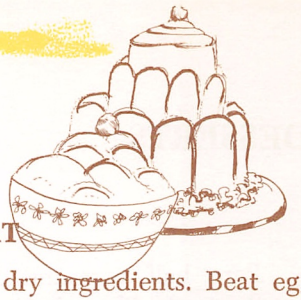
After baking time, spread with the following topping: 1 cup dates, cut fine, ¾ cup sugar, 1 cup water. Cook until thick, let cool and add ½ cup nut meats. Can be topped with whipping cream or topping.

GRAHAM CRACKER ROLL

1 lb. graham crackers, minus 4, rolled fine (1½ cups)
1 lb. dates, chopped fine
1 lb. marshmallows, cut fine
½ lb. nuts, chopped fine (1 cup)
1 cup cream, whipped

Mix all ingredients and shape into long rolls and roll remaining crumbs of the 4 crackers. Slice to use. Will keep for a long period in the refrigerator.

DESSERTS



MYSTERY DESSERT

1½ cups flour
1 cup sugar
1 tsp. baking powder
½ tsp. salt
1 tsp. baking soda
1 egg, beaten
2 cups fruit cocktail, juice and all

Sift and mix dry ingredients. Beat egg and add fruit and juice alternately into the dry ingredients, beat well and pour into 9x12″ cake pan. Over the top of the batter place 1 cup brown sugar and a few chopped nuts. Bake 45 minutes at 350°. Serve hot or cold, with or without topping.

PEACH COBBLER

2 cups flour
1 cup sugar
2 tsp. baking powder
1 egg
1 cup milk
No. 2 can peach halves

Sift dry ingredients into a mixing bowl. Add egg and milk and beat well. Pour batter into greased 8 or 9″ square pan. Over the top of the batter arrange peach halves. Pour peach juice over all and bake 45 minutes at 375°. Serve warm with cream or whipped topping.

PEACH DESSERT

1½ cups vanilla wafer crumbs (about 38)
¼ cup butter or margarine, melted
½ lb. (44) marshmallows
2 tbsp. orange juice
2 tbsp. lemon juice
1½ cups chopped fresh peaches
1 cup whipping cream, whipped

Mix wafer crumbs with butter, save ½ mixture for top. Pat remainder evenly in 9″ round cake pan. Heat marshmallows, lemon and orange juice over heat until almost melted, stir until melted. Chill until partially thickened. Fold in peaches and whipping cream. Pour over vanilla wafer crust and sprinkle reserved crumbs over top. Chill.

A piece of suet added to the lard in which doughnuts are being fried will prevent doughnuts from soaking too much grease.

PEAR CRUMBLE

Pare, half, core and dice 2 or 3 fresh pears, (enough to make 3 cups). Place in a shallow 8″ round baking dish. Sprinkle with ⅓ cup brown sugar, ¼ tsp. cinnamon, 1 tbsp. lemon juice. Combine 1 cup fine graham cracker crumbs with 1 cup grated cheddar cheese and ⅓ cup melted butter. Sprinkle over pears. Bake at 350° for 30 minutes or until fruit is tender. Serve warm or cold. Serves 6.

THREE-DECKER WALNUT DELIGHT

1 med. size plain loaf cake
½ lb. marshmallows
½ cup syrup from crushed pineapple
Dash of salt
1 cup drained crushed pineapple
½ cup whipping cream
½ cup coarsely chopped walnuts
Walnut halves and maraschino cherries

Cut cake (either bought or home-made) in 3 layers. Melt marshmallows with pineapple syrup in double boiler, stirring occasionally. Add salt. Cool until partially thickened, then beat with rotary beater. Fold in pineapple and cream. Spread between cake layers, sprinkling generously with chopped nuts. Use remainder of filling to frost cake. Decorate with walnut halves and cherries. Chill. Serves 8. (Recipe makes enough filling and frosting for 7x3x3″ loaf.)

PINE SCOTCH

¾ cup flour, 1 tsp. baking powder, ¼ tsp. salt. Sift dry ingredients. Beat 2 eggs and add 1 cup sugar, 1 tbsp. vanilla and beat. Add 1 cup drained pineapple (crushed), 1 cup nut meats. Add dry ingredients. Bake in greased and floured loaf pan at 325° for 40 minutes.

SAUCE: ¼ cup butter. Blend in 1 tbsp. flour, 1 cup brown sugar, ¼ cup pineapple juice, ¼ cup water. Add 1 beaten egg. Cook 1 minute. Cool slightly and add ½ tsp. vanilla.

To serve: slice cake and place a scoop of vanilla ice cream on top of cake. Pour warm sauce over ice cream.

When marshmallows harden, place in the freezer over night.



MARSHMALLOW DELIGHT

30 marshmallows
1 cup crushed pineapple, drained
1 cup milk
½ pt. whipping cream
14 graham crackers

Crush crackers and press into 8″ square pan. Save some of the crumbs for topping. Melt marshmallows in milk. Cool. Add pineapple and fold in whipped cream. Spread on top of graham crackers. Sprinkle remaining crumbs over the top. Refrigerate for 6 hours. Cut in squares to serve.

PRUNE WHIP

3 cups cooked prunes
1 tbsp. lemon juice
3 tbsp. honey
1 tbsp. gelatin
2 tbsp. cold water
1 tall can evaporated milk

Remove pits from prunes and mash. Add lemon juice and honey. Soften gelatin in cold water. Scald milk and remove from heat. Add gelatin and stir to dissolve. Chill. Beat until very thick. Mix in prune pulp and chill until time to serve.

RASPBERRY WALNUT TORTE

1¼ cups flour
⅓ cup powdered sugar
½ cup soft butter
10 oz. pkg. frozen red raspberries, thawed
¾ cup chopped nuts
2 eggs
1 cup sugar
½ tsp. salt
½ tsp. baking powder
1 tsp. vanilla

Combine 1 cup flour, powdered sugar and butter. Press into bottom of 13 x 9" pan. Bake at 350° for 15 minutes. Cool. Drain raspberries, reserve liquid. Spoon berries over crust and sprinkle with nuts. Beat the eggs and sugar until light and fluffy, add salt, ¼ cup flour, baking powder, drained berry juice and vanilla. Blend well. Pour over berry mixture. Bake at 350° for 35 minutes. Cool. May be topped with whipped cream.

Raisins for cake or cookies will be plump and juicy if soaked in warm water before adding to the batter.

RHUBARB & PEACH COBBLER

2 cups rhubarb
Juice from large pkg. frozen peaches
1½ tbsp. tapioca
⅔ cup honey
TOPPING:
1 cup flour
2 tbsp. sugar
1½ tsp. baking powder
½ tsp. salt
Dash of nutmeg
⅓ cup shortening
¼ cup milk

Heat juice, tapioca and honey, bring to a boil and add the rhubarb and peaches. Heat until hot. Put in casserole. Topping: Mix ingredients for topping and roll to fit the top of casserole or baking dish. Bake at 400° for ½ hour.

RHUBARB PINEAPPLE DESERT

1½ cups rhubarb, cut in ¼ or ½ inch lengths
1½ cups fresh pineapple, cut up
1 tbsp. lemon juice
1 tbsp. cornstarch
½ cup sugar
TOPPING:
1 tsp. cinnamon
Pinch of salt
6 tbsp. butter
6 tbsp. flour
½ cup brown sugar
½ cup crushed graham cracker crumbs

Combine rhubarb and pineapple in a bowl. Sprinkle the 1 tbsp. lemon juice over it. Mix the sugar and cornstarch together and blend in with the rhubarb and pineapple. Pour into a greased baking dish. Blend the ingredients for the Topping together. Put this on top of the rhubarb and pineapple mixture and press down firmly. Bake at 350° for 25 minutes.

RHUBARB CRUNCH

Mix and put in 9″ greased pan: 3 cups rhubarb, 1 cup sugar and 3 tbsp. flour. Blend together, 1 cup brown sugar, 1 cup oatmeal, 1½ cups flour and ¾ cup margarine. Spread on top of rhubarb and sprinkle with cinnamon. Bake at 350° for 45 minutes.



STRAWBERRY DESSERT

Mix and put in 8" square pan the following:
8 crushed graham crackers (reserve some for the top)
1 tbsp. sugar
2 tbsp. butter

Place half of the following cream mixture on top of graham crackers. Whip 1 cup cream, add 4 tbsp. powdered sugar, 2 cups small marshmallows. Over this place the following jello filling: Dissolve 1 package of strawberry jello in 1 cup hot water. Stir well and add 1 pkg. frozen strawberries. Over this spread the remaining cream mixture and sprinkle remaining cracker crumbs on top. Chill several hours before serving.

STRAWBERRY PARFAIT RING

1 cup sugar
⅓ cup boiling water
Red food coloring
4 egg whites
1 tsp. vanilla
⅛ tsp. salt
2 cups heavy cream, whipped
1½ qts. strawberries
Coconut
Whipped cream or whipped topping

Cook sugar with water to 235° degrees, add red coloring. Beat egg whites until stiff, gradually add hot syrup, continue beating until cool and light. Add vanilla and salt. Fold in whipped cream, pour into 2 qt. ring mold and freeze. At serving time unmold and fill center with strawberries. Sprinkle coconut on top. Border the ring with whipped cream or whipped topping.

DEVIL'S FLOAT

Cook together for 5 minutes ½ cup sugar and 1½ cups water. Pour into 2 quart casserole and top with 14 large marshmallows quartered. Cream together 2 tablespoons butter; ½ cup sugar, 1 teaspoon vanilla; add 1 egg and mix well. Mix and sift together 1 cup sifted cake flour, ½ tsp. salt; 1 tsp. baking powder; and 2 tbsp. cocoa. Add to creamed mixture alternately with the ½ cup milk. When thoroughly mixed, stir in ½ cup chopped nut meats. Drop mixture by spoonsful on top of marshmallows. Bake with lid on casserole in a moderate oven 350° for 45 minutes. Serve warm or cold; plain or with whipped cream.

ELEGANT CHOCOLATE DESERT

½ cup butter
½ cup sugar
3 eggs
5½ oz. chocolate syrup
½ lb. miniature marshmallows
½ cup chopped pecans
18 graham crackers

Crush graham crackers and line sides of pie or cake pan with crumbs. Set aside. Cream butter and sugar until no longer sugary. Add 3 egg yolks one at a time, beating well after each addition. Add chocolate syrup. Beat well. Mix marshmallows well into chocolate mixture. Add pecan meats. Fold in well the beaten egg whites. Pour in cracker lined pan. Refrigerate. Serve with ice cream, whipped cream or plain. Half of the crumbs can be saved and sprinkled over the top, or top with miniature marshmallows or pecan halves.

FRENCH SILK

¾ cup granulated sugar
½ cup butter or oleo
1 sq. unsweetened chocolate
1 tsp. vanilla
2 eggs
1 cup graham crackers (crushed)
1 box Dream Whip
¼ cup maraschino cherry juice
¼ cup chopped nuts

Cream the sugar and butter, and add the chocolate which has been melted and cooled. Add the vanilla and 1 egg and beat five minutes (this is important), add the second egg and beat five minutes more. Pour this mixture on top of the crushed graham crackers which have been placed in a 9 x 9 inch pan.

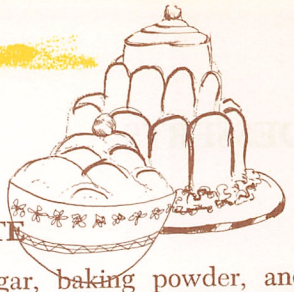
Whip the Dream Whip as directed on the box and add the marachino cherry juice, and place this on top of the chocolate mixture and sprinkle with the nuts.

SNOWBALLS

½ pt. whipping cream
48 large vanilla wafers
6 maraschino cherries
3 tbsp. powdered sugar
½ tsp. vanilla
Coconut

Whip cream. Add sugar and vanilla. For each serving use 8 vanilla wafers and on top of each put whipped cream, piling them atop each other. Place whipped cream around the entire stack of cookies and cover gently with coconut. Top with cherry. Place wax paper under and over snowball and refrigerate at least 24 hours.

DESSERTS



SOUR CREAM TORTE

2 cups flour
¼ cup sugar
¼ tsp. baking powder
¼ tsp. salt
¾ cup butter

Mix flour, sugar, baking powder, and butter till crumbly. Pat in greased pie tins. Press firm on sides and bottom of pan. Arrange peach slices, well drained, on sides and bottom of pan. Sprinkle with ½ cup sugar mixed with ½ tsp. cinnamon. Bake 15 minutes in 400° oven. Remove from oven. Add 3 egg yolks beaten with 1 cup sour cream. Pour over top and bake 15 minutes or until set.

PEANUT BRITTLE ORANGE NUT WHIP

½ cup sugar
1 cup orange juice
1 cup cream, whipped
1 cup peanut brittle, crushed

Dissolve sugar in orange juice. Place in refrigerator tray and freeze until mush. Return to bowl and whip until smooth. Fold in cream and peanut brittle. Turn into refrigerator tray and freeze about 2 hours. Serve in sherbet glasses. Serves 6.

BAKED CHOCOLATE FLOAT

1 cup flour
¼ tsp. salt
¾ cup sugar
2 tsp. baking powder
1½ tbsp. cocoa
½ cup milk
1 tsp. vanilla
2 tbsp. melted butter
½ cup nutmeats
Sauce:
½ cup brown sugar
5 tbsp. cocoa
1 cup hot water

Sift flour, salt, sugar, baking powder and cocoa together. Mix milk, butter, vanilla and nuts. Combine wet and dry ingredients. Pour into 8" well greased baking dish and cover with hot sauce. Bake at 350° for 40 minutes. Serve upside down with whipped cream.

LEMON CRUNCH

(8 servings)

1 can (3½ oz.) coconut flakes
¾ cup fine salted cracker crumbs
½ cup sugar
½ cup flour
½ cup butter, melted
FILLING:
½ cup sugar
2½ tbsp. cornstarch
¼ tsp. salt
1½ cups milk
1 egg, well beaten
¼ cup lemon juice
1 tsp. grated lemon rind
1 tbsp. butter, melted

Mix coconut, cracker crumbs, sugar, flour and butter. Press half of mixture into an 8x8 inch pan. For filling: Mix sugar, cornstarch and salt in a heavy pan. Add milk and egg. Cook, stirring constantly, until thick. Add lemon juice, grated rind and butter. Pour over crumb mixture. Top with remaining crumbs and bake at 375° F. for 25 minutes. Cool and then chill for several hours.

LEMON FLUFF

14 oz. evaporated milk
1¾ cups hot water
1 pkg. lemon jello
¼ cup lemon juice
1 cup sugar
2½ cups vanilla wafer crumbs

Dissolve jello in hot water. Chill until partially set. Whip until fluffy. Add lemon juice and sugar. Whip milk and fold into jello mixture. Line pan with crumbs, reserve ½ cup for topping. Pour lemon mixture over crumbs. Top with ½ cup reserved crumbs.

LIME PARTY SALAD

Melt in top of double boiler . . . . ¼ lb. marshmallows (about 16) and 1 cup milk. Pour hot mixture over . . . . 1 pg. lime-flavored gelatin (3 oz.). Stir until dissolved; then stir in . . . . two 3-oz. pkgs. cream cheese. Stir until cheese dissolves. Add . . . . no. 2 can undrained crushed pineapple. Cool. Blend in . . . . 1 cup whipping cream, whipped, ⅔ cup mayonnaise. Chill until firm. Amount: 15 servings.

When the ends come off shoestrings, dip in clear nail polish.



ORANGE CHIFFON PARFAIT

1 cup hot water
1 pkg. orange jello
1 cup frozen orange juice
½ cup powdered milk
1 cup mandarin oranges

Dissolve jello in hot water and add orange juice, chill until partially set. Sprinkle powdered milk over gelatin and beat until mixture is double in bulk. Add oranges and chill.

SOUR CREAM DESSERT

1 pkg. any flavor jello
1 tbsp. sugar
⅛ tsp. salt
1½ cups boiling water
1 cup light cream
½ tsp. vanilla
½ cup sour cream

Dissolve jello, sugar and salt in boiling water. Stir in light cream and vanilla. Stir in sour cream. Chill until slightly thickened. Beat until smooth. Pour into ring mold and chill until firm. Serves 6.

STRAWBERRY ANGEL FOOD DESSERT

2 pkgs. strawberry jello
2½ cups liquid, strawberry juice and water to make 2½ cups
1 pt. vanilla ice cream
12-oz. pkg. frozen strawberries
1 angel food bar cake

1 pt. vanilla ice cream dissolved in hot jello mixture. Add 12 oz. pkg. frozen strawberries, thawed. 1 angel food bar cake, broken. Place broken cake in bottom of dish, add other ingredients and refrigerate until set.

PECAN TARTS

½ cup butter
3 oz. cream cheese
1 cup flour
Filling:
1 egg, well beaten
1 cup brown sugar
¼ cup finely chopped pecans

Cut butter and cheese into flour. Form mixture into small balls and press in bottom and sides of small muffin pans. Mix filling ingredients and spoon into shells. Bake at 350° for 25 minutes.

CHOCO-PEANUT PARFAIT

Melt 3 (3 oz.) squares unsweetened chocolate in heavy pan over very low heat. Slowly blend in 1 cup light corn syrup and ½ cup chunk style peanut butter stirring constantly. Remove from heat and cool. Alternate with ice cream in parfait glasses or use as topping for sundaes.

CARMEL CRUNCH RING WITH ICE CREAM

¼ cup water
½ cup butter
1 cup brown sugar
3 cups cereal flakes (or vanilla wafer crumbs)
½ cup chopped pecans
Carmel, Black Walnut or Butter Pecan Ice Cream

Heat water and butter slowly. Add sugar and heat until mixed. Add to cereal flakes and pecans. Mix thoroughly. Pack into a buttered ring mold and chill 2 hours. Unmold by placing in hot water ½ minute. Fill center of ring with Carmel, Black Walnut or Butter Pecan Ice Cream.

LEMON ANGEL DESSERT

⅔ cup butter
1⅓ cups sugar
1 tsp. vanilla
1 tsp. grated lemon rind
¼ cup lemon juice
5 eggs separated
1 cup cream whipped

Cream butter and sugar, add lemon rind, juice and vanilla. Mix well. Add egg yolks, one at a time beating well after each addition, fold in stiffly beaten egg whites and whipped cream.

Cut an angel food cake into 1½ inch slices and put one layer in a pan 13 by 9 inch, then add half of lemon mixture then another layer of cake and the remaining lemon mixture. Then freeze.

FROZEN ORANGE PRUNE WHIP

1 stiff beaten egg white
½ cup sugar
¾ cup cooked sieved prune pulp (Jr. baby food can be used)
½ cup orange juice
½ tsp. grated orange rind
2 tbsp. lemon juice
1 cup heavy cream, whipped

Beat egg white and sugar, add prune pulp and mix well. Add orange juice, orange rind and lemon juice. Fold in whipped cream. Freeze in refrigerator tray 3 hours. Serves 6.



PEPPERMINT FREEZE

(4 to 6 servings)

3 eggs, separated
1 can sweetened condensed milk
2 tsp. grated lemon peel
⅓ cup fresh lemon juice
3 tbsp. crushed peppermint candy

Beat egg yolks in small bowl until very thick; fold into sweetened condensed milk. Stir in lemon peel and juice. Beat whites until stiff, but not dry; fold into yolk mixture along with crushed peppermint. Spoon into freezer tray, or paper cups; freeze until firm. Remove from freezer 10 minutes before serving.

PINEAPPLE SHERBERT

(½ gallon)

1 qt. milk
1 cup sugar
½ pt. cream
Freeze until it begins to thicken, then add:
1 cup grated pineapple
Juice of 1 lemon
1 cup sugar

Finish freezing, remove dash, repack with ice and salt and allow to ripen.

PINEAPPLE FREEZE

1 8¾-oz. can crushed pineapple
1 3-oz. pkg. cream cheese
¼ cup chopped maraschino cherries
¼ cup dates
¼ cup pecans
1 tsp. grated orange rind
¼ tsp. salt
1 cup heavy cream, whipped (or whipped topping)

Beat the juice drained from the pineapple and the cream cheese until smooth and blended. Add pineapple, cherries, dates and pecans, rind and salt, mix thoroughly. Blend in cream. Turn into shallow pan or ice trays and freeze until firm.

Brazil nuts will come out of the shell in one piece if the nuts are placed in the freezer for 24 hours.

PINK ARCTIC FREEZE

2 3-oz. pkgs. cream cheese
2 tbsp. mayonnaise
2 tbsp. sugar
1 1-lb. can whole cranberry sauce
1 9-oz. can pineapple tidbits, drained
½ cup chopped walnuts
1 cup whipping cream, whipped

Soften cheese; blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped cream. Pour into 8½x4½x2½ inch loaf pan. Freeze firm. To serve, let stand at room temperature about 15 minutes. Slice.

CUSTARD BREAD PUDDING

3 eggs
½ cup sugar
½ tsp. salt
3 cups scalded milk
2 tsp. vanilla
1 qt. bread cubes
Cinnamon

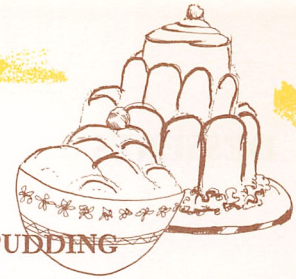
Beat eggs, stir in sugar and salt. Gradually stir in scalded and slightly cooled milk. Add vanilla. Place bread cubes in greased 1½ quart casserole. Pour egg mixture over bread cubes. Sprinkle cinnamon over top. Bake at 325°, 50-55 minutes.

BREAD PUDDING

8 slices dry bread
3 eggs, beaten
½ cup sugar
1 tsp. vanilla
1½ cups milk
½ cup raisins

Cut bread in 1" cubes. Pour hot water over bread to moisten. Pour off excess water. Add the beaten eggs, sugar, milk and vanilla. Mix well. Add raisins. Pour into greased pan and bake 1 hour at 350°.

When bread gets too hard for table use, place in a plastic bag and freeze. Next time you want to make stuffing, use the bread from the freezer.



GRAHAM CRACKER CHIFFON PUDDING

1½ cups fine graham cracker crumbs
¼ cup melted butter or margarine
1 envelope unflavored gelatin
¼ cup cold water
2 eggs, separated
½ cup sugar for filling
⅛ tsp. salt
1 cup light cream scalded
1½ tbsp. butter
¼ cup sugar for egg whites
¾ cup drained crushed pineapple

Mix crumbs and melted butter. Cover the bottom of a 1 quart buttered dish with half the crumbs. Soften gelatin in cold water. Beat egg yolks slightly, add sugar and salt. Slowly stir scalded cream into egg mixture. Pour into top of double boiler. Cook stirring constantly until mixture coats a spoon, about 5 to 8 minutes. Remove from hot water. Add gelatin and butter. Stir until gelatin is dissolved. Cool. Chill until mixture starts to thicken. Meanwhile: beat egg whites until foamy, add sugar a tablespoon at a time until soft peaks form. Fold in chilled gelatin mixture and pineapple. Pour over crumbs in pan. Sprinkle top with remaining crumbs. Chill until firm, about 3 hours. Serves 6.

HONEY COMB PUDDING

½ cup butter
2 eggs, well beaten
½ cup sugar
½ cup Karo
½ cup milk
¾ cup flour
2 tsp. soda

Mix well and steam 2 hours. Cool and serve with sauce or whipped cream.

OLD FASHIONED CARAMEL TAPIOCA PUDDING

Soak 1 pkg. (5½ oz.). pearl tapioca in 1 quart water overnight. In morning stir into this, 1 cup firmly packed brown sugar, ¼ tsp. salt, stir thoroughly. Bake for 1 hour at 350° F. Take from the oven, stir well—return to oven and bake another hour increasing heat to 360° or more. Now take from the oven again, add 1 tbsp. butter, ½ tsp. vanilla, ¾ cup cream, stir in completely.

SUET PUDDING

1 cup chopped suet, 1 cup dates, ½ cup nuts. Put through food grinder. Mix together: 2 cups bread crumbs, broken fine, ½ cup flour, 1 tsp. cinnamon, 1 tsp. cloves, 1 tsp. soda, 1 cup milk, 1 cup sugar, 2 eggs. Put in #303 cans, fill ½ full. Steam 3 hours.

Sauce: Cream ½ cup butter, 3½ cups powdered sugar, add 3 eggs well beaten. Cook in double boiler 25 minutes stirring constantly. Remove from heat and add 1 cup thick cream. Serve sauce warm.

PECAN PUDDING

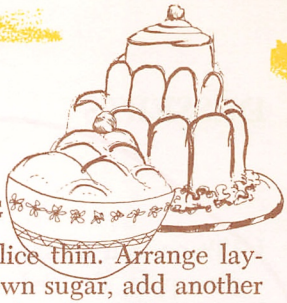
3 eggs
½ cup sugar
1 cup corn syrup
2 tbsp. melted butter
½ cup sifted flour
¼ tsp. salt
⅛ tsp. cream of tartar
1 cup pecan meats
1 tsp. vanilla

Beat eggs until light in color. Mix together corn syrup, sugar, and melted butter. Add to eggs. Sift together, flour, salt, and cream of tartar. Add to combined ingredients. Fold in ½ the nuts and vanilla. Sprinkle other ½ of nuts over pudding. Bake at 375° for 35 minutes.

PINK RICE PUDDING

1 16-oz. can fruit cocktail, drained
1 3-oz. pkg. strawberry jello
¼ cup sugar
1 cup hot water
2 tbsp. lemon juice
2 cups cold cooked rice
1½ cups miniature marshmallows
½ cup nutmeats (optional)
1 cup cream

Dissolve jello and sugar in hot water, add enough water to drained syrup from cocktail to make 1 cup and add to jello with lemon juice. Chill until partially set. Stir in cooked rice, fruit cocktail, marshmallows and nuts. Whip cream and fold in. Chill. Garnish with maraschino cherries if desired.



TAFFY APPLE PUDDING

4 large green apples
1 cup flour
1½ cups brown sugar
½ cup margarine

Pare apples and slice thin. Arrange layer of apples in brown sugar, add another layer of apples and cover with mixture of flour, butter, remaining brown sugar and nuts (if desired) which have been blended together. Cover and bake in moderate oven. Serve warm with cream.

CREAMY FUDGE PUDDING

¾ cup sugar
4 tbsp. flour
½ tsp. salt
1½ cups milk
1½ cups half & half cream
3 sq. chocolate, melted
1 tsp. vanilla

Combine sugar, flour, and salt. Add milk and cream gradually, stirring well. Add chocolate. Cook over low heat until thickened, stirring constantly; continue cooking for 5 minutes, stirring occasionally. Add vanilla. Chill and serve with rich cream. Makes 6 servings.

STEAMED DATE PUDDING

1 pkg. dates
1 tsp. soda
1 cup hot water
2 eggs
½ cup butter
½ cup sugar
1¼ cups flour
½ cup nut meats

1. Pour boiling water over pitted dates and soda. Let stand 30 minutes.
2. Cream butter and sugar. Add beaten eggs, flour and nuts.
3. Combine with date mixture and steam 1½ hours.
4. Cool and serve or serve warm.

CARMEL DATE NUT PUDDING

1 cup white sugar
1 cup flour
2 tsp. baking powder
½ cup milk
1 cup dates, cut up
½ cup nut meats
Pinch of salt

Mix and pour in a well greased deep pan. Mix and pour over the mixture the following: 2 cups brown sugar, 2 cups boiling water, 1 tbsp. butter. Bake ½ hour in 350° oven.

CRUMPLE PUDDING

1 13½-oz. can crushed pineapple, drained
3 cups apples, cut in small pieces
½ cup flour
½ tsp. salt
½ cup light brown sugar
½ cup margarine

Drain pineapple. Place sliced apples in shallow pan, add pineapple. Mix margarine, sugar, flour and salt and place on top of fruit. Bake until apples are done and pudding is brown. Serve cold plain or with whipped topping.

STALE CAKE PUDDING

2 cups stale cake crumbs
2 eggs
2 tbsp. sugar
3 tbsp. margarine
¼ tsp. almond, lemon or vanilla extract
1 qt. milk
Pinch of salt

Let the crumbs stand in milk for 10 minutes. Beat together egg, sugar, flavoring and salt. Scald the milk mixture, combine the two, add the margarine and when this is dissolved pour the mixture into a casserole, set the dish in a pan of hot water and bake about 30 minutes at 350°.

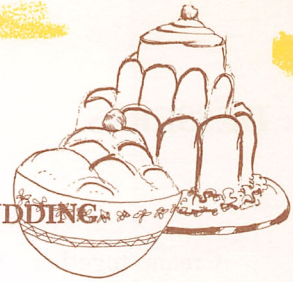
PLUM PUDDING

½ cup butter
½ cup sugar
½ cup molasses
1 cup milk
1 tsp. soda, dissolved in a little hot water
½ tsp. cloves
1 tsp. cinnamon
½ tsp. salt
2 tsp. vanilla
1 cup chopped nuts
2 cups raisins

Cream butter and sugar, add molasses, soda, milk and sifted dry ingredients, nuts and raisins. Pour into greased mold. Fill ⅓ full and steam 45 minutes.

Sauce: Beat 2 egg yolks, add 1 cup sugar, beat, and add ½ cup Sherry. Blend in ½ pt. cream, whipped. Vanilla may be used instead of Sherry.

To cut fresh bread or cake without crumbling, use a thin bladed knife heated in hot water, then dried.



OLD FASHIONED RAISIN PUDDING

(Six Portions)

¼ cup milk
¼ cup granulated sugar
1 cup brown sugar
¾ cup flour
1 tsp. baking powder
½ cup raisins
1 cup water
2 tbsp. butter

Mix flour, sugar, baking powder and raisins. Add milk and beat until smooth. Spread in buttered pan.

Mix brown sugar, water and butter in saucepan. Bring to boil and pour over the batter while hot. Bake in moderate oven—350°—for 30 minutes.

FROZEN CHRISTMAS PUDDING

1½ cups vanilla wafer crumbs
½ cup chopped nuts
½ cup chopped dates
½ cup chopped candied fruit peel
Grated rind of ½ lemon
¼ tsp. cinnamon
¼ tsp. nutmeg
8 marshmallows, quartered
¼ cup hot orange juice
¼ cup sugar
1 cup heavy cream, whipped

Combine crumbs, nuts, fruit, rind and spices. Dissolve marshmallows in hot orange juice, add sugar and combine with first mixture. Fold in whipped cream. Place in refrigerator tray and freeze until firm. May be garnished with holly sprays made of red cinnamon candies and bits of green gum drops.

CHEESE BREAD PUDDING

2 cups bread cubes
1 cup cottage cheese
1½ cups milk
¼ cup melted butter
2 eggs, beaten
1 tbsp. lemon juice
¼ cup sugar
¼ tsp. salt
¼ tsp. grated lemon rind

Combine bread with cottage cheese, milk and melted butter, add remaining ingredients and pour into buttered casserole. Bake at 325° for 1 hour. Serve hot or cold. Serves 6.

APPLE PUDDING

Cream together: ¼ cup margarine, 1 cup sugar, 1 unbeaten egg. Sift and stir into egg mixture: 1 cup flour, 1½ tsp. baking powder, ½ tsp. salt, 1 tsp. cinnamon, 1 tsp. nutmeg. Add: 2 cups unpeeled sliced apples, 1 cup nutmeats. Bake in greased baking dish at 350° for 25 minutes, reduce heat to 325° and bake another 45 minutes.

Sauce: 1 cup half and half, 1 cup sugar, ½ cup butter, simmer 25 minutes and add 1 tsp vanilla. Pour over Apple Pudding and serve.

CHERRY PUDDING

2 tbsp. butter
½ cup sugar
1 cup flour
½ tsp. salt
1 tsp. baking powder
½ cup milk

Mix flour, salt and baking powder. Cream butter and sugar. Add flour mixture to butter and sugar alternately with the milk. Grease a casserole and pat the batter in the bottom. Filling: 1 cup cherries, ½ cup sugar. Pour 1 cup cherry juice over the top. Bake 1 hour at 350°.

WHIPPED STRAWBERRY TOPPING

1 egg white, unbeaten
½ cup sugar
Dash of salt
⅔ cup sliced strawberries

Combine egg white, sugar, salt and ⅓ cup strawberries in top of double boiler and beat at high speed until well mixed. Place over rapidly boiling water, beat constantly at same speed and cook 3 minutes or until mixture will stand in soft peaks. Remove from boiling water and fold in remaining strawberries. Pile on top of chiffon or angel food cake. Makes 2½ cups of topping.

POPCORN BALLS

1 3-oz. pkg. any flavor jello
1 cup sugar
1 cup white corn syrup
1½ cups unpopped corn

Mix jello, sugar and corn syrup in pan. Cook to full rolling boil. Pour over popped corn. Makes 15 popcorn balls.

DESSERTS



CARAMEL SAUCE

1 cup sugar
1 tbsp. butter
1 tbsp. flour

Mix together, place over low heat and stir until brown. Add 2 cups boiling water, let simmer until smooth. Add 1 tsp. vanilla.

HONEY TOPPING

½ cup sugar
¾ cup honey
¼ tsp. salt
¼ cup butter
⅔ cup evaporated milk

Combine sugar, honey, butter, salt and ⅓ cup milk in pan. Cook, stirring occasionally to 234°. Stir in remaining ⅓ cup milk and cook until thick and smooth, 3 minutes. Makes 1½ cups of topping for ice cream cake, pudding or gingerbread.

CHOCOLATE CAKE TOPPING

Mix 1 cup graham cracker crumbs with ¼ cup melted butter or margarine. Add 1–6 oz. pkg. chocolate chips and ½ cup chopped nuts. Sprinkle over cake batter and bake along with the cake.

VANILLA BUTTER FROSTING

1 cup milk
¼ cup flour
1 cup butter or margarine
1 cup white sugar
2 tsp. vanilla

Blend milk and flour until smooth. Cook over medium heat, stirring constantly until thick and smooth. Cream sugar and butter until light and fluffy. Add milk, flour mixture and vanilla. Beat until smooth. Enough frosting for 2 layer cake.

BANANA FLUFF FROSTING

Place ½ banana in small mixing bowl. Mash well with fork. Beat in enough powdered sugar to make a stiff paste. Add a few drops of vanilla. Beat 1 egg white until it holds a peak, beat in 4 tbsp. white sugar and fold into banana mixture.

Dried out glazed donuts can be made fresh again by freezing, then put in the oven a few minutes.

BAKERS FROSTING

½ cup shortening
3½ cups powdered sugar
½ tsp. salt
1 tsp. vanilla
¼ cup milk or water

Mix all ingredients together and beat at medium speed until fluffy.

SMOOTH CHOCOLATE FROSTING

3 cups powdered sugar
½ cup plus 3 tbsp. condensed milk
4 sq. melted unsweetened chocolate
⅓ cup soft butter or margarine

Combine sugar and milk, add cooled chocolate. Stir in butter, beat until light and fluffy.

BIRTHDAY CAKE FROSTING

4 tbsp. granulated sugar, 2 tbsp. water. Boil 1 minute. Beat 2 egg whites until still and pour syrup over egg whites and beat. Add ⅔ cup shortening, 1 lb. sifted powdered sugar and 1 tsp. vanilla. Beat with electric mixer. The longer you beat the frosting the better it will be. This frosting goes through a cake decorator and tastes like wedding cake frosting.

SOUR CREAM VELVET FROSTING

Melt over hot but not boiling water, 1 6-oz. pkg. chocolate chips, remove from water and blend in ½ cup sour cream, 1 tsp. vanilla and ¼ tsp. salt. Gradually beat in 2½ cups powdered sugar.

Coat the centers of buttons on garments with a dab of clear nail polish, the polish seals the thread and buttons stay on longer.



QUICK CARMEL FROSTING

¼ cup butter
½ cup brown sugar, packed
2 tbsp. milk
1 cup powdered sugar

Melt butter, add brown sugar and cook over low heat, stirring constantly till mixture comes to a boil. Remove from heat and cool. Add powdered sugar until right spreading consistency.

MERINGUE

3 egg whites
¼ tsp. salt
½ tsp. vanilla
6 tbsp. sugar

Beat egg whites until bubbly, add salt and vanilla. Continue beating until egg whites form a thick foam. Add sugar a tablespoon at a time beating after each addition. After last addition of sugar, beat until mixture stands in peaks and sugar is dissolved. Spread on pie sealing to the edge of the pie. Bake at 350° for 12 minutes.

FLUFFY MERINGUE

Cook ½ cup sugar, dash of salt, ¼ cup water, ⅛ tsp. cream of tartar to 232° on candy thermometer. Gradually pour over 2 stiff beaten egg whites and beat constantly until mixture holds its shape. Add ⅛ tsp. almond extract. Do not bake.

MERINGUE

Soften 1 tsp. cornstarch in 2 tsp. cold water, add ½ cup boiling water and cook until thick and clear, set aside to cool. Beat 3 egg whites and a pinch of salt until peaks form. Add 6 tbsp. sugar to the eggs, then add corn starch mixture and beat together. Bake at 350° until brown.

Powdered sugar instead of granulated sugar works very well in making a smooth meringue.

Tarnish on silver which has been stored for a long time may be removed by soaking in potato water for 2 hours.

CREAM FILLING

5 tbsp. flour
½ cup sugar
½ tsp. salt
2 cups scalded milk
2 slightly beaten eggs
1 tsp. vanilla extract

Mix flour, sugar and salt, stir in scalded milk and cook over hot water until thick. Cook 15 minutes, stir in slightly beaten eggs combined with a little of the hot mixture, cook 3 more minutes. Add vanilla and cool.

CHOCOLATE CREAM FILLING

Use one recipe of cream filling, add 1½ squares unsweetened chocolate, melted and increase sugar to ¾ cup.

FIG, DATE AND NUT FILLING

1 cup boiling water
1 cup sugar
2 tbsp. flour
1 cup dates, sliced
1 cup figs, chopped
2 tbsp. lemon juice
½ cup chopped nutmeats

Slowly add water to combined sugar and flour, stirring constantly, cook until thick, add remaining ingredients, cool, and spread between layers of cake.

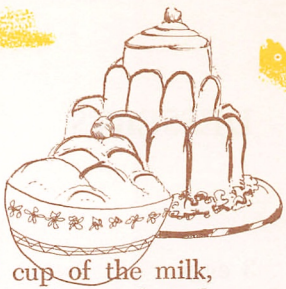
PINEAPPLE FILLING

1 cup sugar
1 tbsp. flour
¾ cup crushed pineapple
3 beaten egg yolks
1½ tbsp. lemon juice
1 tbsp. butter

Blend sugar with flour and combine with pineapple. Add egg yolks, lemon juice and butter. Cook over low direct heat, stirring constantly until thick and smooth, about 20 minutes.

BUTTERSCOTCH FILLING

Make one recipe of cream filling, add 4 tbsp. butter and use ⅔ cup brown sugar in place of white sugar.



ORANGE FILLING

Make one recipe of cream filling, omitting 1 cup of the milk, add ¾ cup orange juice, 2 tbsp. lemon juice, and grated rind of 1 orange when eggs are added.

LEMON FILLING

¾ cup sugar
3 tbsp. flour
Pinch of salt
¼ cup lemon juice
Rind of 1 lemon, grated
½ cup water
3 egg yolks, slightly beaten
2 tbsp. butter

Mix sugar, flour and salt together. Add lemon juice and rind. Mix well. Add water, egg yolks and butter and blend well. Place over hot water and cook until smooth and thick, stirring constantly about 15 minutes. Cool and spread between cake layers.

PINK APPLE PIE ALASKA

2 cups sugar
2 cups water
⅓ cup red cinnamon candies
½ tsp. red food coloring
4 medium apples, peeled, sliced
1 9-inch fluted baked pie crust
1 qt. vanilla ice cream (slightly softened)
6 tbsp. sugar
Red food coloring

Combine sugar, water, cinnamon candies and ½ teaspoon red food coloring. Heat till candies are dissolved. Add apple slices and cook till apples are tender. Remove from heat and let stand till apples are desired color; drain and cool. Line bottom and sides of piecrust with apple slices. Scoop ice cream over and freeze for several hours. Make meringue by beating egg whites till soft peaks form. Add enough food coloring to tint meringue pink. Gradually add sugar, beating till stiff peaks form. Swirl meringue over ice cream and brown lightly in a 500° oven.

ICE CREAM

Mix 4 eggs, 2 cups sugar, 1 tbsp. vanilla, ½ tsp. salt. Add milk to make mixture combine easily, about 4 cups. Pour into dasher container of ice cream freezer and fill to top of can with milk, about 3 quarts.

MAPLE NUT ICE CREAM

3 eggs
1 cup maple syrup
½ tsp. salt
1 pt. whipping cream
½ cup nuts

Beat egg yolks until thick, about 5 minutes. Add syrup to egg yolks, while beating at high speed, takes about 1 minute. Cook in top of double boiler until it forms a soft custard, stirring constantly. Set aside to cool. Beat egg whites and salt 2 minutes or until stiff. Beat cream 2 minutes or until stiffly whipped. Fold together the whipped cream and egg whites, then fold in the custard and nut meats. Place in a tray and freeze for 1½ hours or until almost firm, then remove and place in a chilled bowl and beat until slightly mushy. Finish freezing.

MARSHMALLOW ICE CREAM WITH STRAWBERRY OR CHERRY

20 marshmallows
1 cup milk
1 tsp. vanilla
2 tbsp. cherry or strawberry jam
2 drops red coloring
⅛ tsp. salt
1 cup whipping cream

Melt marshmallows in milk in the top of double boiler over hot water, add vanilla and set aside to cool. When cool, add the jam, coloring and salt. Whip cream until stiff and fold into the marshmallow custard with a spoon. Place in freezing tray for 1 hour or until half frozen. Remove. Place in chilled bowl and beat 2 minutes at medium speed, return to refrigerator and finish freezing at low temperature. To make ice cream extra creamy, remove when almost firm and beat to a mushy consistency at medium speed and refreeze.

POPCORN SQUARES

5 cups popped corn. Place in lightly buttered 9″ pan. Melt in double boiler one 6-oz. pkg. butterscotch chips and ½ cup syrup. Pour over popcorn. When cool cut in squares.



RASPBERRY ICE CREAM PIE

1⅓ cups crushed graham crackers
¼ cup sugar
½ tsp. cinnamon
⅛ tsp. salt
⅓ cup butter, melted
1 quart vanilla ice cream
1 pt. fresh or frozen raspberries

Mix crumbs with sugar, cinnamon and salt. Blend in melted butter. Line a 9-inch pie pan with mixture, pressing firmly over bottom and sides of pan. Chill. Fill shell with a layer of ice cream. Top with raspberries, sweetened to taste. Add another layer of ice cream and top with berries. Serve at once or keep in freezer until serving time.

APPLE PIE CRUST

1 tsp. milk
½ tsp. salt
½ cup less 1 tbsp. shortening
3 tbsp. boiling water
1¼ cups flour

Add boiling water to shortening and milk, break up shortening with fork. Tilt bowl and whip with rapid strokes until smooth and thick, like whipped cream, with soft peaks when fork is lifted. Sift flour with salt. Add to shortening mixture. Stir quickly with round the bowl strokes until the dough cleans the bowl. Roll on floured board. 1—9″ crust.

DEPENDABLE PIE CRUST

2¾ cups flour
1½ tsp. sugar
¼ cup cold water
1 small egg
½ lb. lard
¾ tsp. baking powder
1½ tsp. vinegar
2 tsp. salt

Mix flour, sugar, baking powder and salt. Cut in lard. Mix vinegar, water and egg. Add to dry ingredients and stir. Makes 2 double pies.

Separate egg whites and yolks by breaking into a small funnel. The whites go through and the yolks remain.

PIE CRUST

GRAHAM CRACKER CRUST

1 cup graham cracker crumbs
¼ cup melted butter
3 tbsp. powdered sugar
¼ tsp. Knox gelatin

Mix all ingredients together and press firmly into buttered 9″ pie plate. Chill 15 minutes.

VANILLA WAFER CRUST

2 cups vanilla wafer crumbs
⅓ cup melted butter or margarine

Mix and line pie pan.

WHITE CRACKER CRUST

14 white salted crackers, rolled
3 egg whites
1 cup sugar
½ cup chopped nuts
1 tsp. vinegar
1 tsp. vanilla
1 tsp. baking powder

Beat egg whites very stiff, fold in ½ cup sugar, then fold in other ½ cup of sugar and rest of ingredients. Put in greased 9″ pie pan. Bake 30 minutes at 350°. This crust may be filled with your favorite filling such as 1 envelope whipped topping and add 20 cooked, pitted and cut up prunes. Spoon into filling. Refrigerate.

2–9" PIE CRUST

2¼ cups flour
1 tsp. salt
¾ cup shortening
6 tbsp. water

Mix flour and salt, cut in shortening and add water.

NEVER FAIL PIE CRUST

2 cups flour
⅔ cup lard
5 tbsp. cold milk
1 tsp. salt
¼ tsp. soda

Mix ingredients thoroughly. Cut in ½ the shortening and blend until mixture is fine, cut in rest of shortening. Add milk. Makes 2–9″ crusts.

SALADS AND DRESSINGS





SALAD DRESSINGS

CREAM DRESSING FOR COLE SLAW

¼ cup thick sour cream
2 tbsp. sugar
¼ cup vinegar
1 tsp. minced onion
⅛ tsp. salt and pepper
1 qt. cabbage, finely shredded

Combine first 5 ingredients, beat, pour over cabbage. Mix well and serve at once.

DELUXE FRUIT SALAD DRESSING

1 cup pineapple juice
1 cup orange juice
1 cup lemon juice
1 heaping tbsp. cornstarch
½ tbsp. butter

Mix juice in top of double boiler. When hot add yolks slightly beaten, and blended with cornstarch. Cook 15-20 minutes; stir in butter after removing from stove. Can be served plain or folded into whipped cream, OR sour cream.

FLUFFY SALAD DRESSING

1 cup sugar
2 tbsp. flour
½ tsp. mustard
¼ tsp. salt
2 eggs
½ cup pineapple juice
¼ cup lemon juice
¼ cup orange juice
1½ cups whipped cream

Mix sugar, flour, mustard, salt and eggs in a pan. Stir in fruit juices gradually. Cook over medium heat, stirring constantly, until thick, about 10 minutes. Chill and fold in whipped cream. 3½ cups dressing.

PINK SALAD DRESSING

(About 5 cups)
Good for Fruit or Vegetable Salad

1 cup buttermilk
¼ cup wine vinegar
2 cups salad dressing
¼ cup salad oil
¾ cup catsup
½ cup sugar

Blend ingredients using a wire whisk. Store in covered container in refrigerator.

SALAD DRESSINGS

TOSSED SALAD DRESSING

(Makes 2 cups dressing)

1 cup vinegar
½ cup water
¾ cup sugar
½ tsp. salt
¼ tsp. tarragon
¼ tsp. pepper

Combine all ingredients in a jar with lid. Shake well.

CABBAGE SALAD DRESSING

1 tsp. salt
3 tbsp. sugar
3 tbsp. oil
2 tbsp. vinegar

Put all ingredients in a jar and mix well.

THOUSAND ISLAND DRESSING

1 cup mayonnaise
¼ cup chili sauce
1 slice of onion
¾ cup diced celery
¼ cup stuffed olives
¼ cup sweet pickle relish
1 slice green pepper
1 hard cooked egg
1 tsp. paprika

Mix mayonnaise and chili sauce. Chop remaining ingredients and add to mayonnanise and chili sauce.

NO COOKING SALAD DRESSING

⅔ cup salad oil
⅔ cup sugar
⅓ cup catsup
¼ cup vinegar
1 tsp. grated onion
1 tsp. salt
1 tsp. Worcestershire sauce
Pinch of cloves

Put in a jar and shake well.



SALAD DRESSINGS

FRENCH DRESSING

1 cup sugar
½ tsp. black pepper
1 tsp. salt
½ tsp. dry mustard
1 onion, minced fine
1 tbsp. paprika
1 can tomato soup
¾ cup vinegar
1 tbsp. Worcestershire sauce
1 cup oil
1 clove garlic

Mix all ingredients. Keep in refrigerator.

ROQUEFORT CREAM DRESSING

1 3-oz. pkg. cream cheese
¼ cup cream
½ tsp. salt
1 tbsp. sugar
2 tbsps. vinegar
½ cup mayonnaise
4 oz. Roquefort cheese, or
Blu Cheese

Soften cream cheese with cream. Add vinegar, salt, mayonnaise and sugar. Blend. Add crumbled Roquefort cheese.

SOUR CREAM THOUSAND ISLAND DRESSING

1 cup dairy sour cream
3 tbsp. chili sauce
2 tbsp. chopped green pepper
2 tbsp. chopped pimento
2 tbsp. chopped sweet pickle
Few grains salt

Combine all ingredients, mixing well. Chill thoroughly before serving.

HONEY ORANGE CREAM DRESSING

2 tbsp. honey
2 tbsp. orange juice
1 cup sour cream
Grated orange rind

Blend honey and orange juice; gently fold into sour cream. Chill. Garnish with orange rind.

SALAD DRESSINGS

SOUR CREAM ROQUEFORT DRESSING

½ cup sour cream
½ tsp. dry mustard
½ tsp. salt
Dash of paprika
1½ tsp. vinegar
6 tbsp. grated Roquefort cheese

Whip the sour cream until foamy and add the mustard, salt, paprika and vinegar. Fold in the grated cheese and blend well.

CELERY SEED DRESSING

2 tsp. salt
2 tsp. dry mustard
2 tsp. paprika
2 tsp. celery seed
2 tbsp. grated onion
¾ cup sugar
2 cups salad oil
½ cup cider vinegar

Mix all ingredients. Place in double boiler and heat until warm. Remove from double boiler and beat with rotary beater until thick. 1 qt. dressing.

BOILED MAYONNAISE DRESSING

Yolks of 4 eggs or 2 whole eggs
½ cup vinegar
½ cup water
5 tbsp. sugar
½ tsp. dry mustard
⅛ tsp. red pepper
1 tbsp. flour
1 tsp. salt
1 tbsp. butter

Mix dry ingredients, add butter, vinegar and water and boil over hot water until smooth. Put a few spoons full into beaten egg yolks. Mix well. Stir into rest of the sauce. Let cook (do not boil) until it thickens. When ready to use, add a little lemon juice or cream.



SALADS

CHERRY CHARM SALAD

¼ lb. marshmallows (16)
1 cup milk
1 pkg. Black Cherry Jello
2 3-oz. pkg. cream cheese
1 No. 2 can pitted dark cherries
⅓ cup broken nutmeats
1 cup whipping cream, whipped
⅔ cup mayonnaise.

Melt marshmallows and milk in top of double boiler. Pour hot mixture over jello and stir until dissolved. Add cream cheese and stir until cheese dissolves. Drain cherries reserving liquid. Stuff cherries with nutmeats. Add stuffed cherries and liquid to jello mixture. Cool. Blend in whipped cream and mayonnaise. Chill until firm. Serves 12.

DOUBLE DECK CHERRY SALAD

1 #2 can sliced pineapple
1 pkg. cherry jello
1 3-oz. pkg. cream cheese
3 tbsp. top milk or light cream
1 #2 can Bing cherries, pitted
⅓ cup lemon juice
1 pkg. orange jello
½ cup sliced stuffed olives

Drain pineapple, add water to syrup to make 1¾ cups. Heat to boiling point. Dissolve cherry jello in hot liquid. Chill until partially set. Add pineapple slices cut in ⅛" pieces. Pour into 8" square pan, chill until firm. Soften cheese with cream, spread over jello, chill until firm. Drain cherries, add water and lemon juice to cherry syrup to make 1¾ cups liquid, heat to boiling point, dissolve orange jello in hot liquid. Chill until partially set. Add cherries and olives. Spread over cheese. Chill until firm. Cut in squares to serve.

BAVARIAN SALAD

2 pkgs. strawberry jello
1 9-oz. can crushed pineapple, drained
2 cups hot liquid, juice and water
1 cup chopped celery
½ cup chopped nuts
1 pt. vanilla ice cream

Stir jello in hot liquid until dissolved. Cool. When mixture starts to thicken, add pineapple, celery and nuts. Add slightly softened ice cream. Let set in refrigerator until firm.

SALADS

CRANBERRY SALAD

½ lb. cranberries
1 pkg. strawberry jello
1 cup sugar
1¾ cups hot water
1 small can crushed pineapple, drained
½ cup chopped celery
½ cup chopped nuts
12 marshmallows, cut in pieces

Grind cranberries, add sugar, let stand. Dissolve jello in hot water and let cool. Add drained pineapple, celery and nuts. Add cranberry mixture last and chill until firm. Serves 8.

CHERRY PECAN SALAD

2 cups fruit cocktail
1 pkg. cherry jello
1 cup undiluted evaporated milk
2 tbsp. lemon juice
½ cup chopped pecans
⅓ cup mayonnaise
1¼ cups flaked coconut

Drain fruit cocktail, add water to syrup to make 1 cup of liquid. Heat syrup and water to boiling, pour over jello, stir to dissolve. Chill until thick and syrupy. Chill evaporated milk in refrigerator tray until ice crystals form around the edge. Whip until stiff, add lemon juice and whip very stiff. Add pecans, mayonnaise and coconut to jello. Fold in whipped milk. Alternate layers of whipped jello mixture and fruit cocktail in single mold or 6 individual molds. Serves 6.

JELLO CASTLE

1 pkg. orange jello
1 pkg. strawberry jello
1 pkg. lemon jello
½ cup crushed pineapple
1 raw carrot, grated
1 small pkg. cream cheese
½ pint whipping cream

Prepare the strawberry jello and pour into 9 x 13" pan or large mold. Let harden. Semi set the lemon jello in another bowl, when almost hard, whip cream and cream cheese and add to lemon jello. Pour this over hardened strawberry jello. Semi set the orange jello, add pineapple and raw carrots. Place on top of lemon mixture. Place in refrigerator until firm.



SALADS

JELLO SALAD

1 pkg. lemon jello
1 pkg. lime jello
1 cup cream, whipped
1 med. can crushed pineapple
4 stocks of celery
1 3-oz. pkg. cream cheese

Use pineapple juice and add boiling water to make 2 cups for the lime jello. Cut celery fine and add to lime jello along with the pineapple. Cool. Put this mixture into square pan. Refrigerate until firm. Dissolve lemon jello in 2 cups hot water, let stand until cool. Beat cream until whipped, add cream cheese and whip again. Mix with cooled lemon jello. Pour on top of lime jello. Refrigerate until lemon jello is set. Cut and serve on lettuce.

LEMON JELLO RICE SALAD

1 pkg. lemon jello (3 oz.)
1 cup boiling water
1 medium can crushed pineapple, save juice
2 cups cooked rice, well-drained and dried
1 cup whipping cream
4 tbsp. sugar
¼ tsp. salt
1 cup colored miniature marshmallows

Dissolve jello in water, add 1 cup pineapple juice, let set until the consistency of egg whites. Whip until consistency of whipped cream. Add rice, whipped cream, sugar, salt, marshmallows and lastly the pineapple. Refrigerate until ready to serve.

GOOSEBERRY SALAD

1 #303 can gooseberries in syrup
1 pkg. lemon jello
½ cup finely diced celery
½ cup chopped pecans

Drain gooseberries. Add enough water to syrup to make 2 cups liquid. Boil and add to lemon jello. Let cool until syrupy and add the drained gooseberries, celery and nuts. Use a square pan and cut in squares and serve on lettuce leaf, with or without dressing.

When peeling oranges for a salad, pour boiling water over them and let stand about 5 minutes. The white covering between the orange peel and the orange will come off with the skins.

FROSTED FRUIT SALAD WITH TOPPING

1 pkg. lemon gelatin
1 pkg. orange gelatin
2 cups very hot water
1½ cups cold water
Juice of 1 lemon
1 #2 can crushed pineapple, drained
2 bananas diced, (or other fruit)
10 marshmallows, diced

TOPPING:

2 tbsp. flour
1 egg, slightly beaten
1 cup pineapple juice
½ cup sugar
2 tbsp. butter
1 cup cream, whipped

Method: Dissolve gelatin in hot water, add cold water and lemon juice. Chill until partly thickened, fold in pineapple, fruit and marshmallows. Pour into 9 x 12" pan and chill until firm.

Spread topping on gelatin and cut into squares. Serve on crisp greens as salad, or in sherbet glasses as dessert.

Mix flour and sugar in heavy pan, add egg and pineapple juice. Cook, stirring constantly until thick. Add butter and cool. When cold fold in whipped cream.

LAYERED PINEAPPLE SALAD

1 pkg. lemon flavored gelatine
1 cup hot water
1 cup pineapple chunks or tidbits
2 large bananas, sliced
16 marshmallows, quartered
1 cup pineapple syrup
1 cup cold water
½ cup sugar
2 tbsp. flour
1 egg, well beaten
1 tbsp. butter
1 tbsp. lemon juice
1 cup whipped cream

Dissolve gelatin in hot water, add cold water. Cool, add pineapple (well drained, save juice), bananas and marshmallows. Pour into oblong or square baking dish. Chill until set. Combine remaining ingredients except cream and cook, stirring constantly until thick. Chill, then fold in whipped cream. Spread over top of gelatin mixture. Top this with chopped nutmeats, or shredded cheese. Makes 8 to 12 servings.

Peaches will not discolor if immersed in a solution of half milk and half water after peeling.



SALADS

RED TOP SALAD

1 pkg. lemon jello
1 lb. marshmallows
1 cup salad dressing
1 cup drained crushed pineapple
1 cup whipping cream

Dissolve jello in 1 cup boiling water and set aside. Melt the marshmallows with 1 cup hot water in a double boiler. Mix jello and marshmallow mixture together and set aside to cool. When it has started to set, add the salad dressing and pineapple and the cream which has been whipped. Fold all together and put in 9" square pan. When set top with 1 pkg red jello mixed according to package directions that has partially congealed. Cut in squares and serve on lettuce.

CRANBERRY SALAD

Stir 2 cups boiling water into 1 pkg. lemon jello and 1 pkg. cherry jello until dissolved. Add 1 cup cold water and 2 cups fresh cooked cranberry sauce. Let stand until beginning to set. Add 1 cup chopped apple, 1 cup chopped celery and ½ cup chopped nuts. Serves 15 to 16.

COTTAGE CHEESE SALAD

1 box lemon jello dissolved in 1 cup boiling water, or use part water and juice from pineapple. When cool, add carefully: 1 pint cottage cheese, 1 cup crushed pineapple, drained, ½ cup maraschino cherries, diced, ½ cup nutmeats, chopped, ½ cup salad dressing. When partially set, fold in 1 cup cream whipped. Pour into large dish and refrigerate. Serves 12.

RASPBERRY ICE CREAM SALAD

1 pkg. raspberry jello
1 cup boiling water
1 pt. vanilla ice cream
3 tbsp. orange jello
1 9-oz. can crushed pineapple with juice
1 medium banana
1 cup chopped pecans or walnuts

Dissolve jello in boiling water, add ice cream chunks and stir until dissolved. Add orange juice and when it starts to thicken, add banana, pineapple and nuts. Chill in oiled mold for 1 hour. Serves 12.

RASPBERRY CREAM SALAD

2 pkgs. red raspberry jello
3 pkg. frozen red raspberries (partially defrosted)
2 cups hot water
1 cup whipped cream
12 large marshmallows
2 pkgs. of cream cheese

Dissolve jello in hot water and add partially defrosted raspberries. Also add raspberry juice. Pour in 8 inch pan and chill.

Combine cream and marshmallows and cream cheese and whip until stiff. Spread over chilled raspberry mixture and chill.

Serve on a lettuce leaf.

STRAWBERRY SOUR CREAM SALAD

2 pkgs. strawberry gelatin
1 large pkg. frozen strawberries
1 #2 can crushed pineapple
3 mashed bananas
1 cup sour cream

Dissolve gelatin in 2 cups boiling water. Thaw berries and add berries and juice to jello. Add crushed pineapple and its juice, and the mashed bananas. Pour half gelatin mixture into a square glass dish and refrigerate. Spread gelatin with sour cream and pour remaining gelatin on the top. Place in refrigerator again to set.

TANGY FRUIT SALAD

Combine 2 pkgs. Jello, raspberry, cherry or strawberry, 2 cups boiling water, 2 cups 7-Up. Let cool and add 1 cup pineapple tidbits, 1 cup bananas diced and 1 cup small marshmallows. Let set. Mix in double boiler: 2 tbsp. butter, 2 tbsp. flour, 1 egg, 1 cup pineapple juice. Cook until the mustard is firm, add 2 tbsp. butter, cool and add ½ pt. of whipped cream. Spread over jello and add grated cheese to decorate.

GLORIFIED APPLE SALAD

1 cup grated carrots
1 cup chopped celery
1 cup sliced apples
1 cup cream cottage cheese
4 tbsp. salad dressing

Toss ingredients together and serve on lettuce.



GLORIFIED RICE SALAD

2 pkgs. orange jello
3 cups hot water
2 cups cooked long grain rice
20 marshmallows cut in large pieces
1 1-lb. 4-oz. can sliced pineapple, cut up
½ cup chopped unpeeled apple
2 tbsp. lemon juice
1 cup whipping cream, whipped

Dissolve jello in hot water, stir in rice and marshmallows, sitr until marshmallows are partially melted. Add juice from the can of pineapple. Chill, when mixture has started to thicken, stir in pineapple and chopped apple to which lemon juice has been added. Chill until nearly set, then fold in whipped cream. Refrigerate. Serve 10.

ORANGE SALAD

2 pkgs. orange gelatin
2 cups hot water
1 cup orange juice
1 pint orange sherbet
1 cup heavy cream, whipped
1 can mandarin oranges, drained

Dissolve gelatin in 2 cups hot water. Add orange juice and chill till partially set. Whip mixture till light and fluffy; add sherbert and mix well. Fold in whipped cream and oranges. Pour into mold and chill till firm. Garnish with additional orange sections and maraschino cherries.

CREAMY PEAR SALAD

1 large can of pears
1 pkg. lime jello
2 pkgs. Philadelphia Cream Cheese (2–3 oz.)
½ pt. whipped cream
1 cup pecan halves

Dissolve jello in 1 pt. hot water, put in cheese while hot and dissolve. Cool. Add other ingredients and chill until firm. Cut in squares and serve on lettuce leaves. Arrange pears so there will be one in each square.

STUFFED TOMATO SALAD

Select firm, red, large tomatoes. Wash, scald in boiling water to loosen the skin. Remove skin and hollow the tomatoes. Sprinkle inside with salt. Drain and chill. Fill cavity with chicken salad, tuna salad, cabbage salad or cottage cheese. Sprinkle with paprika.

TEA SALAD

2 tbsp. unflavored gelatin
¾ cup pineapple juice
1½ cups fresh hot strong tea
⅓ cup sugar
⅓ cup lemon juice
½ tsp. salt
1 No. 2 can pineapple chunks, drained
¼ cup chopped nuts
¼ cup mayonnaise
¾ cup chopped celery

Soften gelatin in pineapple juice, add tea, stir in sugar and lemon juice, add salt. Place pineapple chunks and nuts in glass 7v11″ dish and chill until slightly thickened. Pour ⅓ of the mixture over pineapple. Whip rest of the gelatin until double in bulk. Beat in mayonnaise. Fold in nuts and celery. Pour over first mixture and chill until firm.

CHEESE PINEAPPLE SALAD

1 envelope unflavored gelatin
¼ cup cold water
¾ cup sugar
½ cup pineapple syrup
1 cup crushed pineapple, drained
1 cup grated cheese
1 cup heavy cream, whipped
1 (7 oz.) can jellied cranberry sauce, thinly sliced

Soften gelatin in cold water. Dissolve sugar in pineapple syrup over low heat; add softened gelatin and stir until dissolved. Chill until syrupy. Fold in pineapple, cheese and whipped cream. Chill in 1½ qt. mold until firm. Garnish with fancy shapes cut from canned cranberry sauce slices. Serves 6 to 8.

BEET SALAD

1 pkg. lemon jello
1 cup boiling water
¾ cup beet juice
3 tbsp. vinegar
½ tsp. salt
2 tsp. onion juice
1 tbsp. prepared horseradish
¾ cup diced celery
1 cup diced beets

Pour boiling water over jello, stir in beet juice and vinegar. Add rest of ingredients. Serve with french dressing or favorite vegetable dressing.



MAY DAY SALAD

1 envelope gelatine
¼ cup cold water
2 cups diced rhubarb
⅔ cup diced pineapple
⅔ cup celery
½ cup pineapple syrup
⅓ cup sugar
½ tsp. lemon juice

Cook rhubarb with pineapple syrup, and water for 5 minutes or until tender, add sugar and stir. Soften gelatine in cold water and dissolve in hot rhubarb, stir, when mixture is slightly thicker then consistency of thick unbeaten egg white, add lemon juice, celery and pineapple. Turn into mold, or individual molds. Oil mold slightly with salad oil.

CRANBERRY SALAD

Cook 1 qt. cranberries in 3½ cups water, pour through a strainer
Soak 2 tbsp. gelatin in ½ cup cold water

Pour hot cranberries over gelatin. Let stand until cool. Add 1 cup chopped nuts, 1 cup drained, crushed pineapple and 1 cup white grapes. Pour into mold and refrigerate.

WALDORF SPECIAL

(Serves 4)

1 envelope unflavored gelatin
⅓ cup sugar
½ tsp. salt
1½ cups water
¼ cup lemon juice
2 cups diced unpeeled red apples
½ cup diced celery
½ - ¾ cup chopped dates
¼ cup chopped pecans

Mix gelatine, sugar and salt in a small saucepan. Add ½ c. of the water. Place over low heat, stirring constantly until gelatin is dissolved. Remove from heat and stir in the remaining 1 c. water, and the lemon juice. Chill mixture to unbeaten egg white consistency. Fold in diced apples, chopped celery, dates and pecans. Turn into a 4-cup mold or into individual molds and chill till firm.

Top with mayonnaise for salad; or top with whipped cream for dessert.

A thin slice of apple added to each pint of cranberries when cooking will take away the bitterness without interfering with the tartness of the cranberries.

FROZEN BANANA SALAD

1 tbsp. lemon juice
1 tsp. salt
4 tbsp. mayonnaise
2 pkg. cream cheese (3 oz.)
4 tbsp. crushed pineapple
½ cup maraschino cherries, cut in quarters
½ cup chopped walnuts
1 cup whipping cream
3 well-ripened bananas, cut in cubes

Add juice to salt and mayonnaise and stir in cheese. Mix with pineapple, cherries, nuts and fold in cream, whipped, until firm. Add bananas. Turn into ice cube tray and freeze 3 hours or longer. Unmold, cut in slices and serve on a bed of lettuce. Serves 6 to 8. Garnish with addition of cherries, if desired.

FROZEN FRUIT SALAD

2 3-oz. pkgs. cream cheese
1 cup mayonnaise
1 cup whipping cream
½ cup red maraschino cherries, quartered
½ cup green maraschino cherries, quartered
1 #2 can (2½ cups) crushed pineapple, drained
2½ cups diced marshmallows

Combine cheese and mayonnaise, blend until smooth. Fold in whipped cream, fruit and marshmellows. Pour into 1 qt. refrigerator tray. Freeze firm. Serves 8 to 10.

FROZEN FRUIT SALAD

4 oz. cream cheese
3 tbsp. mayonnaise
2 tbsp. honey
1 cup pitted white cherries
3 slices pineapple
½ pt. whipping cream

Mix cream cheese with mayonnaise, add honey and mix well. Add cherries and pineapple and fold in whipped cream. Pour in freezing tray and freeze.

To crack nuts easily, soak in salt water overnight. When cracking, hammer on one end, and the meats can be removed whole.

FROZEN PINEAPPLE SALAD

2 cups diced pineapple
24 cherries, quartered
24 marshmallows, cut into sixths
8 tbsps. powdered sugar
6 oz. cream cheese
½ cup salad dressing
⅔ cup cream (whipped)
2 tsp. vanilla

Combine pineapple, cherries, marshmallows and powdered sugar. Blend well. Thin cream cheese with salad dressing. Mix with fruit. Fold whipped cream and vanilla into fruit mixture. Pour into refrigerator tray and freeze at coldest temperature until cream mixture is firm. Serve with whipped cream and pineapple wedges and cherries.

"PARTY DREAM SALAD"

1 pkg. (8 oz.) cream cheese, softened
¼ cup dairy sour cream
2 tbsp. confectioner's sugar
1 tbsp. lemon juice
½ tsp. salt
½ cup diced orange sections
½ cup halved maraschino cherries
½ cup coarsely chopped pecans
2 cups diced bananas
1 cup whipping cream, whipped
Maraschino cherries

In a small mixing bowl beat together cream cheese, sour cream, confectioner's sugar, lemon juice, and salt until light and fluffy. Fold in oranges, cherries, pecans, bananas, and whipped cream. Turn into shallow salad bowl (6-cup); chill until firm. Unmold onto serving plate. Garnish with maraschino cherries. Serves 6 to 8.

CELESTIAL SALAD

½ pt. whipping cream
1 cup marshmallows
½ cup coarsely chopped pecan meats
1 can pineapple tidbits
1 small jar marschino cherries (drained)

Mix last four ingredients and refrigerate. When ready to serve, whip the cream and fold into mixture.

EVER-READY WALDORF SALAD

1 (1 lb. 4 oz.) can pineapple
3 eggs, slightly beaten
¾ cup sugar
⅓ cup lemon juice
¼ tsp. salt
¾ cup diced celery
3 med. unpeeled apples, diced
¾ cup chopped walnuts
1½ cups cream, whipped

Drain pineapple, reserving ¾ cup juice. Combine juice with eggs, sugar, lemon juice and salt. Cook over low heat until thick, stirring constantly. Cool. Add pineapple, celery, apples and nuts to egg mixture. Fold in whipped cream. Place in refrigerator to chill well. Serve as desired, on lettuce or other green. 12 servings.

ORANGE WALDORF SALAD

Combine 2 cups diced apples with 1 cup orange sections, 1 cup sliced celery, ½ cup coarsely chopped walnuts, 2 teaspoons grated orange rind, and enough Miracle Whip to moisten. Toss lightly. 6 servings

TUTTI-FRUITTI SALAD

(Serves 10)

#2 can chunk pineapple, drained
4 stalks celery
4 tart apples
½ lb. marshmallows
3 bananas
¼ lb. white grapes
DRESSING:
Pineapple juice
1 tsp. vinegar
1 tbsp. flour
1 beaten egg

Mix pineapple with fruits and marshmallows which have been cut up. Blend ingredients and cook until thick. Cool and pour over salad.

Prunes will take on a different and new flavor if seasoned with brown sugar rather than white sugar.



SALADS

PINK PARTY SALAD

2 slightly beaten eggs
1 cup milk
1 #2 can drained crushed pineapple
½ lb. finely cut marshmallows
½ cup chopped maraschino cherries
2 tbsp. lemon juice
1 cup cream (whipped)

Combine eggs and milk, cook until thick. Add all incredients except cream. Chill overnight. Fold in whipped cream 1 hour before serving.

GUM DROP FRUIT SALAD

1 #2 can pineapple tidbits
¼ cup sugar
2 tbsp. flour
¼ tsp. salt
3 tbsp. lemon juice
1½ tsp. vinegar
2 cups seedless grapes, halved
2 cups minature marshmallows
⅔ cup gumdrops, halved
1 4-oz. bottle marschino cherries, drained and halved
¼ cup chopped pecans
1 cup whipping cream, whipped

Drain pineapple, reserving ⅓ cup of syrup. Combine sugar, flour and salt. Add reserved pineapple syrup, lemon juice and vinegar. Cook, stirring constantly, till mixture thickens and boils. Continue cooking 1 minute. Cool. Combine pineapple and remaining ingredients except whipped cream. Fold in cooked dressing and whipped cream. Cover and refrigerate 12 to 24 hours. Makes 8 servings.

FIVE CUP SALAD

1 cup miniature marshmallows
1 cup pineapple
1 cup mandarin oranges
1 cup coconut
1 cup grapes
1 cup sour cream

Mix all ingredients in order given and chill for several hours before serving. Serves 6.

A new flavor for apple pie can be obtained by placing the grated rind of an orange into the sugar.

24 HOUR CHRISTMAS SALAD

2 pkgs. Philadelphia cream cheese, softened
½ cup powdered sugar
½ cup miracle whip
1 (No. 2½ can) fruit cocktail, drained
Small can crushed pineapple, drained
20 chopped marshmallows
½ cup nut meats
1 cup whipped cream

Mix cheese, powdered sugar and miracle whip. Fold in rest of ingredients. Let stand over night. Decorate with cherries.

GLORIFIED RICE

2 cups boiled rice
⅔ cup granulated sugar
¼ tsp. salt
1 tsp. vanilla
2 cups crushed pineapple, drained
½ cup diced marshmallows
½ cup cream whipped

Combine rice, sugar, salt and vanilla. Mix well. Add pineapple and chill in refrigerator for one hour. Then add diced marshmallows and whipped cream and chill before serving.

WHITE ON WHITE SALAD (or Dessert)

Combine 1 small pkg. marshmallows and 1 cup milk. Heat until marshmallows are dissolved stirring constantly. Add 3 oz. pkg. cream cheese, stirring until cheese is mixed well. Let cool, then drain 1 small can crushed pineapple. Whip ½ pt. whipping cream, chop 1 pkg. English Walnuts, (optional). Add drained pineapple, whipped cream and nuts to the marshmallow mixture. Put in refrigerator to cool.

When baking juicy pies, make a funnel of paper, and put in the center of the top crust. This will allow the steam to escape, and help keep the juice in.



FRUIT SALAD

2 bananas sliced
2 apples, diced
1 orange, cut up
1 cup Tokay grapes, cut up and seeded
½ cup miniature marshmallows
1 cup whipped cream
2 tbsp. mayonnaise

Combine fruits in large bowl, add marshmallows. Stir mayonnaise into whipped cream and pour over fruit. Mix well.

PINEAPPLE SALAD

Drain juice from 1 large can chunk pineapple. Add 2 tbsp. cornstarch, 2 beaten eggs, ½ cup sugar. Cook until thick. Cool. Fold in 1 cup whipped cream, diced pineapple and 1½ cups miniature marshmallows. Refrigerate 24 hours. Before serving stir in 2 sliced bananas and ½ cup chopped nuts.

PEACH PIE FILLING SALAD

1 can peach pie filling
1 can chunk pineapple
2 bananas
2 cans Mandarin oranges
2 cups miniature marshmallows

Drain canned fruit and add to peach pie filling. Add marshmallows and sliced bananas. Chill until ready to serve.

* * * Apricot pie filling may also be used. Less pineapple and more bananas can also be used or the marshmallows may be increased to 3 cups to make a larger salad.

PEAR SALAD

Cut 3 whole pears in half. Peel and core. Place cut side down on lettuce. Frost with softened cream cheese. Halve Tokay grapes and remove seeds and cover entire half of frosted pear with the grapes. Very tasty and easy to make.

When baking apples, stuffed peppers or tomatoes, use muffin tins. They keep their shape beautifully.

HOLIDAY SALAD

- 1 cup cranberries, put through food chopper
- 1 small can drained crushed pineapple
- 3 cups miniature marshmallows
- 1½ cups sugar

Mix together and add 1 envelope Dream Whip, whipped. Chill at least 2 hours.

PEACH DREAM SALAD

- 12 marshmallows cut up
- ¼ cup chopped salted pecans
- ½ cup cream, whipped
- 6 peach halves, drained
- 6 whole pecans

Whip cream, add marshmallows, and chopped pecans. Blend well and chill 1 hour. Fill peach halves with mixture, place on lettuce and top with whole pecans.

COTTAGE CHEESE APRICOT SALAD

- 1 pkg. lemon gelatin
- 1 cup boiling water
- 1 cup apricot juice
- 1½ cups creamed cottage cheese
- 1 cup whipping cream, whipped
- ½ cup coarsely chopped walnuts
- ½ cup maraschino cherries, quartered
- 1 cup sliced, canned apricots

Dissolve gelatin in boiling water. Stir in apricot juice. Chill untill partially set, fold in cottage cheese, whipping cream, walnuts, cherries, and apricots. Pour into a 1½ quart mold, which has been oiled. Chill until set, unmold and garnish with apricot slices.

When shredded coconut is dry and hard, place in a small sieve and steam for a while.



CRANBERRY CHEESE SALAD

1 pkg. orange gelatin
1½ cups boiling water
½ cup cranberry juice
1 3-oz. pkg. cream cheese
½ cup crushed pineapple, drained
½ cup celery, chopped fine
¼ cup cream, whipped
⅛ tsp. salt

Dissolve gelatin in boiling water. Add cranberry juice. Chill until partially thickened. Mash cheese until soft and fluffy and mix with pineapple. Fold into gelatin with celery, cream and salt. Turn into 6 oiled individual molds (or one large one) for several hours or overnight.

PARTY CHEESE-GRAPE SALAD

First layer: 2 tbsp. plain gelatin, 1½ cups grape juice, ½ cup sugar, ½ cup orange juice, 1 tbsp. lemon juice. Soften gelatin in ½ cup cold grape juice. Heat remaining grape juice and dissolve gelatin in it. Stir in sugar, orange and lemon juice. Half fill 10 individual molds or 1 large mold and chill. SECOND LAYER: 3 3-oz. pkgs. cream cheese, 1 tbsp. plain gelatin, ¼ cup cold water, ¼ cup hot water, ¾ cup rich milk, ¼ tsp. salt. Soften gelatin in cold water, then pour hot water over it and dissolve. Beat cream cheese until smooth and fluffy, beat in milk. Stir in salt and dissolved gelatin. Beat 1 minute, then pour over stiffened grape layer. Chill until firm, unmold on lettuce leaves and garnish with fresh grapes. Serve with mayonnaise.

CHEDDAR CHEESE SALAD

(Serves 6)

1 3-oz. pkg. lime or lemon jello
1 cup (1 lb. 4½ oz.) crushed pineapple
1 pint vanilla ice cream
1 cup grated sharp cheddar cheese

Drain pineapple and add enough water to juice to make 1 cup. Heat to boiling and then stir in gelatin until dissolved. Add ice cream to mixture and stir until blended. Chill until partially thickened. Fold in pineapple and cheese. Chill until firm.

Freshness can be restored to limp celery by wrapping in a cold damp cloth and place in the refrigerator.

MACARONI SALAD

- 3 cups macaroni, cooked and drained and rinsed in cold water
- 1 large can pineapple
- 3 bananas
- 6 large marshmallows
- 1 cup whipped cream
- ½ cup sugar
- 3 tbsp. cornstarch

Mix the juice of the can of pineapple, sugar, and cornstarch. Heat until thick. Pour over first mixture. Chill 1 hour. Add 1 cup whipped cream and serve.

PINEAPPLE CHEESE SALAD

- 1½ cups white grapes
- 1 small pkg. cream cheese
- 1 can crushed pineapple
- ½ cup miracle whip salad dressing
- ½ lb. marshmallows, fine cut
- ½ cup chopped nuts
- ½ pt. whipping cream
- 1 pkg. plain gelatine

Cream softened cheese, drain pineapple, add marshmallows and dressing and grapes. Whip cream and fold together and chill.

EGG & CHEESE SALAD LOAF

- 2 tbsp. gelatin
- ½ cup cold water
- 1½ cups mayonnaise
- 8 hard-cooked, sliced eggs
- 3 cups grated Cheddar cheese
- 1 cup diced celery
- 1½ tsp. salt
- ⅓ cup chopped green pepper
- 3 tbsp. chopped pimento
- 2 tbsp. lemon juice
- Watercress

Soften gelatin in cold water and dissolve over hot water. Cool. Add mayonnaise and mix well. Add remaining ingredients, except watercress, and mix well. Pack firmly in a loaf pan 8½ x 4½ x2½ which has been rinsed in cold water. Chill until firm or overnight. Unmold and garnish with all or any of the following: green pepper rings, slices of hard cooked eggs, radish roses, carrot curls and watercress. Makes 6 to 8 servings.



PICNIC POTATO SALAD
(With Cream Cheese)

3 lbs. boiling potatoes (10 to 12 medium)
3 tbsp. vinegar
⅓ cup French dressing
1 tsp. salt
2 tbsp. grated onion
1 3-oz. pkg. cream cheese
½ cup mayonnaise
3 hard-cooked eggs, sliced

Boil scrubbed, unpeeled potatoes in enough water to cover. Add 1 teaspoon salt to each quart of water. Cook only until barely done. Drain, cool and peel, then slice into large mixing bowl. Combine vinegar, French dressing and salt, pour over potatoes, toss lightly together. Cover and marinate at least 30 minutes in refrigerator. Blend onion with cream cheese, then gradually add mayonnaise, beating to a smooth consistency. Add to potato mixture with 2 of the eggs and toss gently but thoroughly. Cover and place in refrigerator to mellow and chill for at least two hours. Garnish with slices of remaining egg. Serves 8 to 12.

COTTAGE CHEESE POTATO SALAD

1 lb. sliced cooked potatoes
3 hard boiled eggs, chop the whites
1 8-oz. carton small curd cottage cheese
Dash of cayenne pepper
Few drops tabasco sauce
3 tbsp. cream
½ tsp. salt or ½ tsp. garlic salt
1 small onion, chopped
2 tbsp. parsley, chopped
½ cup olives, sliced
½ cup sliced celery or radishes

Shell eggs, cut in half and remove yolks. In a small bowl, mash yolks, and cottage cheese, pepper, tabasco, cream and salt. Beat until very smooth. Add to potatoes, olives, celery or radishes. If too thick add more cream. Add chopped whites of egg and chill.

To remove grease spots, rub thoroughly with talcum powder and the spots will disappear.

ST. LOUIS POTATO SALAD

3 lbs. potatoes
¼ cup finely diced bacon
¼ cup chopped onion
1 tbsp. flour
2 tsp. salt
1¼ tbsp. sugar
¼ tsp. pepper
⅔ cup cider vinegar
⅓ cup water
½ tsp. celery seed
3 tbsp. chopped parsley

Cook potatoes until tender, cool and peel and slice thin. Fry bacon crisp. Add onion and cook 1 minute. Blend in the flour, salt, sugar and pepper. Add vinegar and water. Cook 10 minutes, stirring well. Pour over sliced potatoes. Add celery seed and parsley. Toss gently. Serve warm. When salad is finished, pour over raw egg white which has been lightly beaten.

DUTCH POTATO SALAD

1 qt. diced boiled potatoes
2 small onions, chopped fine
½ green pepper diced
½ tsp. celery seed
4 strips bacon, cut up
1 egg
1 tbsp. sugar
2 tbsp. water
½ tsp. salt
¼ cup vinegar

Mix potatoes, onions, pepper and celery seed in salad bowl. Fry bacon cut in small pieces. Beat egg, add sugar, salt, water and vinegar. Pour into bacon fat in skillet. Heat slowly, stirring until creamy. Season. Pour over potatoes and mix lightly. Garnish with crisp lettuce and hard cooked eggs.

APPLE-POTATO SALAD

6 cups sliced, cooked potatoes
1 cup diced celery
½ cup diced green pepper
2 cups thinly sliced, unpeeled red apples
¼ cup minced onion
Sour cream dressing
SOUR CREAM DRESSING:
1 cup dairy cream
½ cup mayonnaise
Salt and pepper to taste

Combine potatoes, celery, green pepper, apples and onion. Add sour cream dressing; mix well. Arrange on salad greens. Makes 8 servings.



SALADS

FAVORITE POTATO SALAD

1½ tsp. mustard seed
1 tsp. celery seed
3 tbsp. vinegar
1½ tsp. salt
½ cup finely chopped green onions and tops
5 cups diced cooked potatoes
¾ cup mayonnaise or salad dressing
2 hard-cooked eggs, chopped

Soak mustard seed and celery seed in vinegar several hours. Combine with salt and green onions. Add potatoes and mix lightly. Add mayonnaise and chopped eggs. Toss to mix. Chill well. Garnish with hard cooked eggs, and green onions. Serves 6.

CELERY AND BEET SALAD

1 3-oz. pkg. lemon jello
1 cup beet juice
½ cup cold water
1 tbsp. horseradish
3 tbsp. vinegar
1 tsp. grated onion
¼ tsp. salt
1 cup crisp diced celery
1½ cups canned shoestring beets (drained)

Heat beet juice to boiling and dissolve jello. Add remaining ingredients except celery and beets. Chill until partially set, then fold in beets and celery. Pour into mold and chill until firm.

CUCUMBER RING SALAD

1 pkg. lime jello
¾ cup hot water
¾ cup unpeeled and shredded cucumber
2 tbsp. grated onion
1 cup small curd cottage cheese
1 cup salad dressing or mayonnaise
⅓ cup slivered almonds

Dissolve jello in hot water, mix all ingredients and chill in ring mold.

FAVORITE JELLO SALAD

1 pkg. lemon jello
1 cup boiling water
1 cup cold water
4 tbsp. vinegar
½ tsp. salt
½ tsp. pepper
1 cup grated cabbage
½ medium onion, chopped
2 sticks celery, chopped fine

Add boiling water to jello and stir until dissolved. Add cold water, vinegar, salt and pepper. Chill until it starts to set, then add remaining ingredients.

GREEN SALAD FOR THE HOLIDAYS

1 pkg. lemon-flavored gelatine
2 cups hot water
1 tsp. salt
1 tsp. vinegar
1 cup diced cucumbers
1 cup sliced young onions
1 cup thinly sliced radishes
½ cup chopped water cress

Dissolve gelatine in water; add salt and vinegar. Chill until partially set, add vegetables. Chill until firm; Cut in squares and then serve on crisp lettuce. Serves 8.

CARROT SALAD WITH CHEESE TOPPING

Make 1 pkg. of orange jello according to directions on box and add ¾ cup shredded carrots when jello starts to thicken. When set pour on following mixture:
1 pkg. lemon jello dissolved in 1½ cups water plus juice from small can crushed pineapple. While jello thickens, whip one pkg. dream whip, fold in softened 3 oz. pkg. cream cheese, ½ cup nuts and pineapple. When jello is thick, whip it and mix in cheese mixture, pour over carrot salad, let set till firm. Serves about 12.

A sprig of mint and a maraschino cherry frozen into ice cubes will make a more attractive drink.



SALADS

PERFECTION SALAD DE LUXE

1 pkg. lemon-flavored gelatin
1 cup very hot water
¾ cup cold water
½ tsp. salt
1 tbsp. lemon juice
1 tbsp. white vinegar
1 tsp. grated onion
1 cup shredded cabbage
½ cup shredded carrot
¼ cup shredded green pepper
¼ cup shredded celery
1 tbsp. chopped pimento

Pour hot water over gelatine in a bowl; stir until gelatine is dissolved. Mix in next four ingredients. Chill until mixture is slightly thicker than consistency of thick, unbeaten egg white; stir occasionally.

Blend in remaining ingredients. Turn into molds or bowl, chill till firm. Unmold onto crisp salad greens on chilled salad plates. 6 servings.

VEGETABLE SALAD

1 can peas, 1 can French style green beans, drain both cans. Slice 1 onion fine, 1½ cups chopped celery, 1 small red pimento, salt and pepper to taste. Dissolve: 1 cup sugar, 1 cup vinegar, ½ cup salad oil. Pour over vegetables and refrigerate 24 hours.

KIDNEY BEAN SALAD

3 cups canned kidney beans
1 cup chopped sweet pickle
5 hard boiled eggs, sliced
¾ cup diced celery
1 cup mayonnaise

Drain beans, add pickle, eggs and celery and toss lightly. Add mayonnaise and blend. Chill. Serves 8.

LIMA BEAN AND CELERY SALAD

Mix 2 cups drained canned lima beans with
2 cups diced celery
6 chopped olives
1 onion, minced
2 tbsp. chopped green pepper

Moisten with mayonnaise and serve on lettuce leaves.

BEAN SALAD

1 can green beans
1 can yellow wax beans
1 can kidney beans
1 can northern beans
1 cup diced celery
1 cup sweet onions thinly sliced
1 green pepper cut in thin strips
SAUCE:
¾ cup sugar
⅔ cup vinegar
½ cup salad oil
1 tsp. salt
½ tsp. pepper

Combine all sauce ingredients in a jar and shake well. Rinse beans and combine with celery, onion and pepper. Pour dressing beans. Marinate 24 hours before serving.

CREAMY COLESLAW

(Eight Servings)

1 cup sour cream
½ tsp. celery seed
½ tsp. salt
3 tbsp. sugar
¼ cup white vinegar
½ cup salad oil
1 medium head cabbage, shredded fine

Mix cream, celery seed, salt and sugar. Gradually blend in vinegar and oil. Add cabbage and mix thoroughly. Chill.

CABBAGE CUCUMBER SALAD

Chill 2½ cups shredded cabbage and 1 cup shredded red cabbage in ice water 2 hours, drain well. Add ½ cup chopped celery and ¼ cup chopped onion. Season with salt and pepper and toss. Just before serving blend 2 tbsp. French dressing and 2 tbsp. mayonnaise and add to cabbage. Add 1 cup sliced unpeeled cucumbers and toss. Serves 6 to 8.



SALADS

SAUERKRAUT SALAD (delicious!)

1 #2 or 2½ can sauerkraut
1 cup chopped green pepper
1 cup chopped onion
1 cup chopped celery
1¼ cups sugar
1⅓ cup vinegar
½ cup Kraft salad oil
⅓ cup water
Salt to taste

Wash and drain kraut. Mix other ingredients, add to kraut. Let stand over night or longer. Drain before serving.

This recipe makes 2 quarts; it keeps for weeks in the refrigerator and is real tasty.

SWEDISH VEGETABLE SALAD

2 10-oz. pkgs. frozen mixed vegetables, cooked and drained
1 cup chopped cooked shrimp (reserve 3 whole shrimp for garnish)
½ cup mayonnaise
½ tsp. lemon juice
½ tsp. salt
⅛ tsp. white pepper
1 hard-cooked egg, sliced
4 pitted ripe olives
Pimento strips

1. Lightly toss together cooked vegetables, shrimp, and a mixture of the mayonnaise, lemon juice, salt and pepper. Chill thoroughly.
2. Garnish with the egg slices, whole shrimp, olives and pimento strips. 6 to 8 servings.

CORN CONFETTI SALAD

1 No. 303 can whole kernel corn, drained
1 cup diced cucumbers
½ cup thin onion rings
2 canned pimentos, cut in strips
⅓ cup diced celery
½ cup french dressing
Salt and pepper to taste

Mix vegetable, add dressing and toss lightly.

CHICKEN SALAD

2 cups cubed cooked chicken
2 tbsp. chopped green olives
2 tbsp. chopped ripe olives
2 tbsp. chopped mixed pickles
2 hard cooked eggs, sliced
¾ cup chopped celery
½ cup toasted almonds
¾ cup mayonnaise

Combine ingredients and toss lightly. Serve on crisp lettuce cups. Serves 6.

COTTAGE CHEESE AND HAM CROQUETTE SALAD

2 cups creamed cottage cheese
2 tbsp. chives
1 tsp. onion juice
1 tsp. Worcestershire sauce or more to taste
1 cup cooked ground ham
2 tbsp. chopped parsley
Salt, pepper and tabasco to taste
Chopped nuts in which to roll croquettes

Mix all ingredients, except nuts, and shape into balls or croquettes. Roll in chopped nuts (we prefer pecans). Serve on lettuce with tart mayonnaise.

LOBSTER SALAD

2 cups lobster meat, cooked or canned
1½ cups diced celery
1 tbsp. lemon juice
Salt and pepper to taste
½ cup mayonnaise
2 hard cooked eggs
1 green pepper cut into rings
Lettuce and lemon wedges
Potato Chips

Combine lobstar meat, celery, lemon juice and seasonings. Mix lightly with mayonnaise. Chill. Serve on lettuce in center of large platter. Garnish with pepper rings, sliced hard cooked eggs and lemon wedges. Serve with Potato chips.



SALADS

HAM, CHEESE, GREEN PEPPER SALAD

1 cup cooked ground ham
1 cup finely cut celery
6 oz. cream cheese
¼ cup chopped parsley
3 medium size green peppers

Cut tops off peppers and take out seeds. Mix the ham, celery, cheese and parsley thoroughly. Add salt to taste. Pack the mixture into green peppers and chill. Slice peppers and serve on lettuce leaves with French dressing. Serves 6.

ROAST BEEF SALAD

3 cups cubed or julienned cooked beef
½ cup chopped dill pickle
½ cup chopped celery
⅓ cup finely chopped onion
⅓ cup mayonnaise or salad dressing
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1 tsp. salt

Combine first four ingredients. Blend mayonnaise and remaining ingredients. Mix lightly with meat mixture. Chill. Serve in lettuce cups; garnish with pimento or green pepper. Makes 4 to 6 servings.

TOTE ALONG SALAD

2 12-oz. cans luncheon meat cut in cubes or 1½ lbs. franks sliced ¾" thick
4 hard-cooked eggs
1 7-oz. pkg. small shell macaroni, cooked
¾ cup diced green pepper
¼ cup diced pimento
½ cup chopped onion
½ cup diced sharp cheddar cheese
¾ cup mayonnaise
1 tbsp. prepared mustard
1 tsp. salt
Green pepper cut in 6 rings

Cut 3 eggs in half, sieve yolks and chop whites. Combine luncheon meat or franks, macroni, chopped egg whites, green pepper, pimento, onion and cheese. Mix mayonnaise, mustard and salt. Add mayonnaise to salad mixture and toss lightly. Chill. Cut remaining egg into 6 slices. Garnish salad with green pepper rings, egg slices and sieved egg yolks. Serves 8.

SARDINE SALAD

1 clove garlic, mashed
1 3½-oz. can Maine sardines, broken
½ cup grated carrot
¼ cup minced dill pickle
1 tbsp. minced onion
2 cups shredded lettuce
¼ cup French dressing

Rub inside of salad bowl with crushed garlic clove. In seperate bowl mix sardines, carrots, pickles, onion and lettuce. Turn into salad bowl. Pour on French dressing and toss. Serves 4.

TUNA CHUNK SALAD

2 cans Tuna (6½ oz.) Chicken or Salmon may be used
¾ cup diced celery
4 sliced green onions
2 tbsp. slivered toasted almonds
2 tbsp. minced parsley
2 tbsp. mayonnaise
1 tbsp. prepared mustard
¼ cup whipping cream

Combine tuna, celery, onions, almonds and parsley. Fold mayonnaise and mustard into whipped cream. Add to tuna, mix lightly. Serve on lettuce. Sprinkle cut up ripe olives over top. 6 servings.

TUNA LUNCHEON SALAD

1 envelope plus (¼ tsp.) unflavored gelatin
2 cups tuna (drained and rinsed to remove oil)
¾ cup tiny peas (drained)
2 tbsp. chopped green pepper
¼ cup cold water
2 cups mayonnaise
2 hard boiled eggs (chopped)
½ cup celery, cut very fine
½ cup stuffed olives (chopped fine)
1 tbsp. chopped chives or scraped onion

Mix gelatin with cold water, then set in bowl of hot water to dissolve. Blend warm gelatin into mayonnaise, then add remaining ingredients and mix until evenly dispersed. Pour into mold rinsed with cold water and chill until set. Makes about 10 servings.

FISH AND EGGS





BAKED EGGS

¼ cup butter
¼ cup bread crumbs
1 cup sliced onions
6 eggs
4 slices American cheese

Melt butter, add crumbs and saute. Remove crumbs and add onions to remaining butter and saute until tender. Arrange onions in 9" pie plate. Break eggs on top of onions. Sprinkle with crumbs. Top with cheese slices. Bake at 350° for 15 minutes.

SCRAMBLED EGGS WITH COTTAGE CHEESE

(Serves 4)

1 tbsp. butter
½ tsp. salt
Dash of pepper
¼ cup milk
6 eggs, slightly beaten
¾ cup cottage cheese
4 slices toast

Heat butter in pan. Stir seasonings and milk into eggs. Pour into fry pan and cook slowly stirring occasionally. When eggs are thickened, mix in the cottage cheese. Serve at once on toast.

EGG CHEESE CAKES

6 eggs, beaten
1 onion, chopped
½ cup sifted flour
1 tsp. baking powder
½ tsp. salt
½ lb. cheese, cubed

Combine all ingredients. Using a large spoon, take up a piece of cheese with as much batter as the spoon will hold and fry in hot fat, browning both sides. Serve with hot tomato sauce. Serves 4.

EGGS AND PORK SAUSAGE

½ lb. pork sausage
3 cups dry cubed bread
6 eggs, beaten
6 tbsp. milk
½ cup grated cheese

Saute sausage in skillet until well browned. Pour off most of the fat. Add bread cubes and brown. Combine eggs, milk and cheese and add to sausage mixture. Cook like scrambled eggs. Serves 6.

EGGS IN POTATO BLANKETS

3 cups mashed potatoes
4 hard cooked eggs
1 egg, slightly beaten
Bread crumbs

Divide potatoes into 4 equal parts, shape around the hard cooked eggs. Dip into egg diluted with 2 tbsp. water, then into bread crumbs. Fry in hot deep fat, 375° until brown. Drain and cut in half. Serve hot with tomato sauce.

EGG CROQUETTES

3 tbsp. butter
3 tbsp. flour
¾ cup milk
½ tsp. salt
Dash of paprika
4 hard cooked eggs, chopped
Cracker crumbs
1 egg, slightly beaten

Melt butter in top of double boiler, add flour and stir until blended. Add milk and seasonings and cook until mixture is thickened. Remove from heat and add hard cooked eggs. Set aside to cool. When cold, shape into croquettes, roll in cracker crumbs, dip into egg, diluted with 2 tbsp. water and again in crumbs. Fry in hot fat until brown, 2 to 5 minutes. Serves 6.

SCRAMBLED EGGS IN ONION SAUCE

3 medium onions, sliced
1 sweet pepper, sliced
2 tbsp. fat
6 eggs
Salt and pepper

Cook onions and sweet pepper in fat until tender and brown. Beat eggs slightly, add seasoning and pour over the onions. Scramble. Serves 6.

EGGS BAKED IN CHEESE SAUCE

¼ cup butter
¼ cup flour
½ tsp. salt
⅛ tsp. pepper
2 cups milk
½ cup grated sharp cheese
4 eggs

Sauce: Combine butter, flour, seasonings and milk. Add cheese and stir until melted. Pour cheese sauce in greased dish and let cool to thicken. Make 4 hollows in sauce with back of spoon and break 1 egg into each hollow. Season eggs, cover and bake at 350° until eggs are firm. Serves 4. Custard cups may also be used.

EGGS



BAKED EGGS IN CHEESE SAUCE

3 slices buttered toast
1½ cups cheese sauce
6 eggs

Cut toast in triangles. Cover bottom of a shallow baking dish with the toast, placing them with the buttered side down. Cover the toast with half of the cheese sauce. Break the eggs evenly over this and pour over the remaining cheese sauce. Bake in a 350° oven for 15 to 20 minutes.

CHEESE SAUCE:

Melt 3 tbsp. fat in pan. Add 3 tbsp. flour, ¾ tsp. salt and 1 tbsp. mustard. Add 1½ cups milk slowly and add ¾ cup cheese. Stir until sauce is thick and cheese is melted.

TOMATOES AND EGGS

Grease muffin tins, put one thick slice of unpeeled tomato into each tin, season with salt and pepper, break one egg on top of each slice, again season with salt and pepper and put a small piece of butter on top of each egg. Bake in oven at 350° until the egg is set but not hard. Serve on rounds of toast.

PICKLED EGGS

2 tbsp. sugar
1 tsp. salt
1 tsp. mixed spices
2 cups cider vinegar
12 hard cooked eggs

Add sugar, salt and spices to vinegar, simmer 8 minutes, strain and pour over hard boiled, peeled eggs in jars. Seal and let stand 2 days before using. A sprig of dill or a few caraway seeds, garlic, cloves or onion may be added to the brine.

SARDINE SANDWICH

Equal parts of sardine meat and chopped hard cooked eggs moistened with catsup and salad dressing.

If, while boiling eggs, they become cracked, add one teaspoon of salt to the water. The salt will close the cracks in the shells.

OYSTERS A LA KING

1 pt oysters
2½ cups milk and oyster liquid
½ lb. mushrooms, sliced
4 tbsp. butter
4 tbsp. flour
½ cup chopped green pepper
2 tbsp. minced pimiento
1½ tsp. salt
⅛ tsp. pepper
Dash of nutmeg
Buttered toast

Simmer oysters in their own liquid for 5 minutes. Drain well, save liquid. To this liquid add enough milk to make 2½ cups. Saute mushrooms in butter for 5 minutes. Stir in flour, then add remaining ingredients, except toast and oysters. Simmer until thick. Add oysters. Serve on toast. Serves 6.

SHRIMP CREOLE

1 cup uncooked rice
3 onions, sliced
1 bunch celery, chopped
4 tbsp. bacon fat
2 tbsp. flour
1 tsp. salt
⅛ tsp. pepper
2 tsp. chili powder
2 cups water
3 cups cooked tomatoes
3 cups drained cooked peas
1½ tbsp. vinegar
2 tsp. sugar
3 cups cleaned cooked shrimp

Cook rice in boiling salted water until tender, drain. Brown onions and celery slowly in bacon fat. Blend in flour and seasonings and add water slowly, stirring constantly. Simmer 15 min., covered. Add remaining ingredients and continue cooking for 10-15 minutes until shrimp are thoroughly heated. Pile hot rice in center of platter and surround with shrimp. Serves 6.

FISH LOAF

Drain and flake 1 lb. cooked or canned fish. Combine and beat 1 egg, ¼ cup evaporated milk, ¾ cup soft bread crumbs, ½ tsp. salt, ¼ tsp. paprika, 2 tsp. lemon juice, 1 tbsp. melted butter, 3 tbsp. minced parsley and 2 tbsp. chopped celery, onion or green pepper. Add the fish. Shape into a loaf and place in greased baking dish. Bake at 400° for 30 minutes.



SAUTED SCALLOPS

1 lb. scallops
1 small onion, minced
2 tbsp. fat
½ tsp. salt
⅛ tsp. pepper

Wash scallops quickly and cook 5 minutes in small amount of boiling water. Drain and dry. Cook onion in fat until tender. Add scallops and cook until brown. Season and sprinkle with parsley.

FISH STICKS PIZZA STYLE

1 8-oz. can tomato sauce
1 pinch of each of the following:
Garlic powder
Crumbled oregano
Black pepper
Sugar
Minced parsley
1 pkg. breaded fish sticks
¼ cup chili sauce
¼ cup (or more to suit taste) grated Parmesan cheese

Make a pizza dip by combining tomato sauce, spices and chili sauce in a small saucepan. Simmer for 10 minutes, stirring occasionally. Cut each fish stick into two or three pieces. Place them in buttered pan and bake as directed on package. Turn fish every five minutes, using pancake turner. Serve on toothpicks around a bowl of hot dip.

BAKED HALIBUT

Place 1½ lbs. halibut in a shallow casserole. Sprinkle with salt and pepper, brush with melted butter. Mix and spread over the fish: 1 cup drained canned tomatoes, ½ tsp. powdered sugar. Cover with 1 onion sliced thin. Bake 20 minutes at 375°. Pour over the top ½ cup cream or top milk and bake 10 minutes longer.

PICKLED HERRING

1 salt herring
⅓ cup vinegar
½ small onion, sliced
1 tsp. mixed pickling spices

Soak herring in cold water overnight. Clean, removing skin and bones. Cut into 1" pieces and place in jar or bowl, add vinegar, onion and spices. Let stand several hours before serving.

FRIED OYSTERS

24 large oysters
2 eggs
½ tsp. salt
⅛ tsp. pepper
2 tbsp. cold water
1 cup bread crumbs

Drain oysters, beat eggs with seasonings, add water and mix. Dip oysters into egg mixture, then into crumbs. Let stand 5 min. before frying. Fry in hot deep fat until brown.

NEW ENGLAND FISH BALLS

2 cups raw potatoes, cut in small pieces
1 cup salt codfish, shredded
½ tbsp. butter
Dash of pepper
1 egg, beaten

Put potatoes in deep saucepan, cover with cold water; add fish and boil until potatoes are tender. Drain well. Add butter and pepper. Beat well with fork. Add egg. Cool. Drop by tablespoons into hot fat (375°) about 1½ inches deep and fry until golden-brown. Drain on absorbent towel.

SOUTHERN SHRIMP

1 tsp. minced onion
¼ cup fat
2 cups boiled shrimp
¼ cup flour
1 tsp. salt
1 tsp. chili powder
2 cups milk
¼ cup tomato catsup
2 tbsp. minced parsley

Cook onion in fat until tender, add shrimp broken in pieces, brown. Stir in flour, salt and chili powder. Add milk gradually, cook 5 minutes, stirring constantly. Add catsup and parsley, cover and heat thoroughly.

NUT AND RAISIN FILLING

1 cup chopped raisins, ¼ cup chopped nuts moistened with mayonnaise.

EGG AND OLIVE FILLING

Chop 2 hard-cooked eggs fine, add ¼ cup chopped olives and enough mayonnaise to spread.

FISH



FISH CAKES

1 cup flaked cooked fish
1 tsp. minced onion
1 tsp. lemon juice
¼ tsp. salt
Pepper
1 egg slightly beaten
1 cup cold mashed potatoes
2 tbsp. flour
¼ cup fat

Combine fish, onion, lemon juice, seasonings, egg and potatoes. Form into cakes, coat with flour, and saute in hot fat. Serves 4.

SALMON SOUFFLE

1 can of salmon
1 tsp. salt
⅛ tsp. paprika
2 tsp. lemon juice
½ cup soft bread crumbs
½ cup milk
3 eggs

Rinse the salmon, remove bones and skin. Add seasonings and lemon juice. Cook the bread crumbs in the milk for 5 minutes, add the salmon. Separate the eggs and add the yolks beaten until thick and lemon colored. Fold in stiffly beaten egg whites. Turn into buttered baking dish, set ½ in a pan of hot water and bake at 325° until firm.

BAKED FISH CREOLE

3 lbs. perch fillet
¼ tsp. salt
⅛ tsp. pepper
3 tbsp. butter
2 tbsp. flour
½ cup sliced mushrooms
6 tomatoes, quartered
1 large onion, sliced
1 bay leaf
1 tsp. thyme
1 cup white wine
½ cup cracker crumbs

Season fish with salt and pepper. Melt butter, add flour and brown lightly, add mushrooms, tomatoes, and onion and simmer 10 minutes. Place fish in a pan, pour butter flour mixture over fish, sprinkle with herbs, pour wine over all and bake uncovered 20 minutes, at 350°. Sprinkle with buttered crumbs. Serves 6.

To prevent fish from sticking in a skillet, add a bit of vinegar in the fat. This prevents sticking and adds flavor.

CRABMEAT PIE

1½ cups (6½-oz. can) crabmeat boned and cut in small pieces
1 cup chopped celery
¼ tsp. salt
1½ tsp. grated onion
1½ tsp. grated green pepper
¾ to 1 cup mayonnaise
1 tbsp. lemon juice
¾ cup toasted bread crumbs (reserve 2 tbsp. for topping)

Mix all lightly. Turn into baked pie shell. Sprinkle reserved bread crumbs over filling, then ½ cup shredded Cheddar cheese. Bake at 450° for 8 to 10 minutes until cheese is melted and bubbly.

BAKED EGGS

1 cup canned tomatoes
2 cups soft bread crumbs
6 eggs
2 tbsp. butter
½ tsp. salt
¼ tsp. paprika

Pour tomatoes into greased quart baking dish. Add 1 cup of the crumbs and mix well. Break the eggs whole into the dish. Melt the butter, stir into remaining crumbs. Sprinkle buttered crumbs, salt and paprika over the eggs and bake at 275° for 20 minutes. Serves 6.

OMELET WAFFLES

4 eggs, separated
¼ cup flour
6 tbsp. hot water
½ tsp. salt
⅛ tsp. pepper
2 tbsp. melted butter
2 tbsp. chopped parsley

Beat egg yolks until light in color. Combine flour, hot water, salt, pepper and butter. Beat until smooth, add to egg yolks. Fold in the stiffly beaten egg whites and parsley. Bake 2 minutes on hot waffle iron.

BRAUNSCHWEIGER DIP

½ lb. braunschweiger, cut up
1 cup sour cream
1 envelope dry onion soup mix
1 tsp. Worcestershire sauce

Mix until smooth, if too thick add mayonnaise.

FOREIGN DISHES





HUNGARIAN GOULASH

2 lbs. cubed lean round steak
⅓ cup chopped sweet onions
3 tbsp. shortening
1 tbsp. paprika
1 6-oz. can tomato paste
½ cup chopped fresh tomatoes
Cooked noodles

Brown beef in shallow pan under broiler, stirring often. Cook onions in shortening until yellow. Add paprika to onions, cook for 2 minutes. Add remaining ingredients, except noodles. Cook until beef is tender. Serve over hot buttered noodles.

SPINACH ITALIA

2 pkgs. frozen chopped spinach or 2½ lbs. spinach cooked and drained
2 eggs
2 cups milk
1 tsp. salt
⅔ cup soft bread crumbs
1½ cup shredded Provolone cheese
Paprika

Beat eggs slightly. Add milk and salt. Stir in drained spinach, then bread crumbs. Add half of the cheese and mix together thoroughly. Pour into a 1½ quart baking dish. Sprinkle remaining cheese around outer edge; top with paprika. Bake 30 to 35 minutes at 375°.

TARALLO (Italian Cookies)

You have to cultivate a taste for these as they are dry, but they keep well.

6 eggs
6 tsp. baking powder
6 tbsp. melted butter
1 cup sugar
½ tsp. salt
1 lemon rind grated
Approximately 4 cups flour

Beat the eggs until well mixed. Add the butter and then the sifted dry ingredients. Shape the cookies into balls, about the size of a large walnut. Bake on greased cookie sheet about 15 minutes at 350° or until lightly browned. When cooled, add confectioners frosting—that is powdered sugar and hot water frosting and let it run down the cookie. Sprinkle with colored sugar or other cookie decorations.

HUNGARIAN STUFFED CABBAGE

1 large head cabbage
1 lb. ground beef
¼ cup raw rice
1 small onion, minced
2 eggs
1 tsp. salt
¼ tsp. pepper
1 large onion, sliced
2 cans (8 oz. each) tomato sauce
1 #2 can (3½ cups) tomatoes
¼ cup lemon juice
1 tsp. salt
¼ tsp. pepper
¾ cup brown sugar
½ clove garlic, minced (or same amount garlic powder)

Remove 12 large leaves from cabbage and pour boiling water over them to 'wilt' them so they can be rolled. Cut away the thick part of the base of each leaf. Drain leaves well. Combine meat, rice, onion, eggs, salt and pepper. Place mound of meat mixture on each leaf and roll it loosely starting with stem end, tucking in and under, the other end. Place them in casserole or dutch oven alternating with sliced onion. Mix tomato sauce, tomatoes, lemon juice and seasonings, and pour over rolls. Bake covered for 1 hour at 350°. Remove cover and bake 2 hours longer at 325°.

EASY-DO DANISH COOKIES

8 oz. pkg. cream cheese
½ lb. butter (must be butter!)
2 cups sifted flour
¼ tsp. salt

Cream the cream cheese and butter until it is very smooth. Blend well. Blend in sifted flour and salt and chill over night. The day you bake them, break dough into three pieces and roll out one piece at a time, very thin. Cut with at least a 3-inch cookie cutter because they shrink. Place on an ungreased cookie sheet and bake at 400° for 8 to 10 minutes. Frost immediately. Makes 4 dozen cookies.

EASY-DO DANISH FROSTING

½ cup powdered sugar
2 tsp. hot milk
Pecans

Immediately after taking cookies out of oven brush frosting (kept in a cup of hot water to keep soft and thin) on hot cookies. Then sprinkle each cookie with about ½ teaspoon of pecans.



ITALIAN BREAD

1 cake yeast
¼ cup warm water
2 cups boiling water (pinch of ginger may be added)
2 tbsp. shortening
2 tbsp. sugar
2½ tsp. salt
6½ cups flour

Add sugar, shortening and salt to boiling water. Dissolve yeast in ¼ cup of warm water, add 4 cups of flour to first mixture and when cooled, add softened yeast. Let rise to sponge, add last cups of flour to sponge, use the final ½ cup for kneading. Knead for 5 minutes. Let rise until double in bulk. An egg white glaze may be used to brush top of the loaves before baking. Form into long loaves, place on greased cookie sheets, slash loaves diagonally, and bake in 350° oven for 25 to 30 minutes.

BOHEMIAN SPARERIBS

3 lbs. spare ribs
1 tsp. salt
¼ tsp. pepper
1 tbsp. caraway seeds
1 1-lb. can kraut
1 medium onion, sliced
1 1-lb. can tomatoes.

Cut ribs into individual servings. Season with salt and pepper. Mix caraway seeds with kraut and place in 12" x 8" baking dish. Arrange onion slices on kraut and pour tomatoes over kraut. Place ribs on tops. Bake at 350° for 2 hours.

KASE KANIFFLES

2 eggs
½ cup water
½ tsp. salt
1 cup or more flour
1 cup shredded sharp cheese

Beat eggs, add salt and water and beat again. Add flour so the dough will be stiff enough to drop in small dumplings. Boil 3 quarts of water in a pan with ½ tsp. salt. Drop dumplings in small bits at a time, boil 10 minutes. Put a layer of cheese in the bottom of a dish, then a layer of dumplings, repeat layers until the cheese and dumplings are used. Top with browned bread crumbs and set aside for 15 minutes for the cheese to melt.

ENGLISH COOKIES

2 cups brown sugar
1 cup shortening
1 cup cold coffee
2 cups dates or seeded raisins
2 eggs
½ tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
¼ tsp. cloves
3½ cups flour
1 tsp. soda
1 tsp. baking powder

Cream sugar and shortening. Add coffee and stir in fruit. Add eggs one at a time beating after each addition. Add salt and spices and mix well. Add flour, into which the baking powder and soda has been blended. Stir well after each addition of about ½ cup each time. Drop by teaspoonfuls on greased cookie sheets. Bake at 350° for 10-12 minutes. Frost with powdered sugar icing.

DUTCH COOKIES

2 sticks margarine or ½ lb. butter
1 cup sugar
1 egg yolk
½ tsp. cinnamon
2 cups flour

Grease cookie sheet lightly with butter. Cream shortening and sugar, egg yolk, cinnamon and flour. Mix well. Press dough onto cookie sheet. Beat 1 egg white and spread on top of dough. Sprinkle with crushed nut meats. Bake at 350° for 20-25 minutes. Cut in squares while warm.

FRENCH COOKIES

1½ cups sugar
¾ cup lard
1 cup hot coffee
2 eggs
¼ tsp. salt
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
½ tsp. nutmeg
3 cups flour
½ cup raisins or nutmeats or both

Mix lard and sugar, add coffee. Beat in eggs and salt. Sift dry ingredients and add to creamed mixture. Add raisins. Bake in well greased 12 x 15" pan at 350° until done. Frost with the following: 2 cups sugar, ½ cup milk, 1 tbsp. butter. Boil until it forms a soft ball, beat well and add 1 tsp. vanilla, pinch of salt and 2 tbsp. peanut butter. Spread on cookies and cut in squares.



IRISH COFFEE CAKE

Cream together:
½ cup butter
1 cup white sugar
Add:
2 eggs, one at a time, and mix well
Sift together:
2 cups sifted flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
Add alternately with:
1 cup commercial sour cream
1 tsp. vanilla

NUT MIXTURE:
⅓ cup brown sugar
¼ cup white sugar
1 tsp. cinnamon
1 cup chopped pecans

Mix all ingredients together.

Pour ½ of batter in a 9" x 13" lightly greased pan. Sprinkle with ½ of nut mixture. Spread remaining batter over nut mixture and top with rest of nut mixture. Bake 40 to 45 minutes in a 325° oven.

MEXICAN RAREBIT

2 tbsp. butter
3 tbsp. chopped green pepper
1 tsp. finely chopped onion
3 tbsp. flour
1½ cups milk
2 cups cooked tomatoes
2 eggs slightly beaten
¾ tsp. salt
½ tsp. dry mustard
Few grains cayenne
2 cups diced American cheese (½ lb.)

Melt butter in top of double boiler, add green pepper and onion and cook together over low heat until tender but not browned. Blend in flour. Add milk slowly, stirring constantly and cook until sauce is smooth and thickened. Heat tomatoes; gradually stir tomatoes into thickened sauce. Add a little of this hot mixture to eggs combined with seasonings and mustard, then stir egg mixture into sauce. Place over hot water, add finely diced cheese, cook until cheese melts, stirring to blend. Serve hot on buttered toast, corn sticks or cornbread. Serves 6.

JEWISH POTATO KNISHES (PASTRIES)

6 tbsp. shortening
2 onions, chopped
4 cups mashed potatoes (no added liquid)
3 eggs
¾ cup sifted flour
1 tsp. salt
⅛ tsp. pepper
2 tbsp. grated onion

Melt 4 Tbsp. of the shortening in a skillet. Add the chopped onions. Saute for 10 minutes, stirring frequently. Remove the onions and cool. Preheat oven to 375°.

Melt the remaining shortening in the skillet. Mix together the potatoes, eggs, flour, salt, pepper, grated onion, and melted shortening. Knead until smooth. Break off pieces and shape into 2" balls. Make a depression in the center of each, and fill with a teaspoonful of the sauteed onions. Cover the filling with the dough. Flatten the balls slightly with the palm. Place on a greased baking sheet. Bake in a 375° oven for 25 minutes, or until browned.

Can be eaten separately or with a meal.

BOHEMIAN KOLACHES

2 cups milk
½ cup butter
½ cup sugar
1 tbsp. salt
1 tsp. mace
6½ cups flour
½ cake of yeast
3 eggs

Scald milk. Cool and add yeast, salt and mace. Beat in ½ the flour and beaten eggs. Add rest of flour and beat smooth. Let rise until double in bulk. Roll out and shape and put into pans. When double in bulk, fill with cottage cheese filling and let rise again until sides are smooth. Bake 15 minutes at 400°. Makes 5 dozen.

COTTAGE CHEESE FILLING

1 lb. dry cottage cheese
2 eggs
½ cup sugar
½ cup sweet cream

Mix well.



ORIENTAL FLAIR

(Serves 6)

(A delicious way to use left-over meat)

½ cup butter or margarine
½ cup chopped onion
1¼ cups chopped or sliced celery
1 large size can sliced cling peaches
3 cups cubed cooked meat—chicken, turkey, pork roast or beef roast
3 cups broth or boullion
¼ cup vinegar
2 tsp. salt
Dash of pepper
1¼ cups sliced green pepper
½ cup flour
1¼ cups water
3 cups packaged, pre-cooked rice (prepare as directed)
Soy sauce

Melt butter or margarine in large skillet. Saute onion and celery until wilted and clear. Drain peaches well, reserving all syrup. Add syrup to sauteed vegetables. Add cubed meat, broth, vinegar, salt and pepper. Cover and simmer 30 minutes. Add sliced green pepper. Mix flour and water to a smooth paste. Stir into hot mixture. Cook, stirring constantly, until mixture thickens and gently boils. Remove from heat. At serving time, stir in peach slices. Serve over cooked rice, and top with soy sauce.

FINNISH PECAN BALLS

½ lb. butter
¼ cup sugar
2 cups sifted flour
1 tbsp. vanilla
2 cups broken pecans

Blend all ingredients. Roll in balls. Place on buttered tins and bake for 20 minutes at 350°. Roll in powdered sugar while still warm.

SWEDISH PORK CHOPS

8 slices bread
2 cups apples, peeled & sliced
½ cup sliced onions
6 pork chops
Salt & pepper to taste

Break bread in small pieces and put in greased covered dish. Cover bread with a layer of apples and a layer of onions and season with salt and pepper. Place chops on top and season. Cover and bake in a moderate oven 375° for 45 minutes. Uncover and brown.

SWEDISH SPRITZBOOKEN COOKIES

1 lb. butter
1 cup sugar
2 whole eggs
2 extra yolks
4½ cups flour
1 tsp. vanilla

Cream sugar and butter, add beaten eggs, then flour gradually, add vanilla. Use cookie press or form your own design. Bake 350° or 375° for 15 minutes or till done. Should be light in color, these bake very quickly and need to be watched constantly. Makes 100 cookies.

ENGLISH TOFFEE COOKIES

1 cup margarine
1 cup sugar
1 egg
1 tsp. cinnamon
1 tsp. vanilla
1 cup pecans
2 cups flour

Cream butter and sugar. Add unbeaten egg yolk, then add dry ingredients. Add vanilla and ½ cup pecans. Press cookie dough on cookie sheet about ¼" thick. Spread with egg white and remaining ½ cup pecans. Bake at 350° for 20 minutes. Cut in squares while still hot.

CZECHOSLOVAKIAN COOKIES

½ lb. butter
1 cup sugar
2 egg yolks
2 cups flour
1 cup chopped walnuts
½ cup strawberry jam

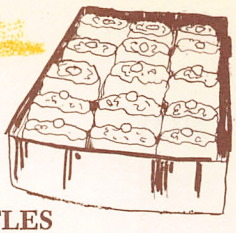
Preheat oven to 325°. Grease an 8 inch square pan. Cream butter until soft and gradually add sugar, creaming until light and fluffy. Add egg yolks and blend well; gradually add flour and mix thoroughly. Fold in chopped nuts and spoon half of the batter into cake pan spreading evenly. Top with strawberry jam and cover with remaining cookie dough. Bake one hour or until lightly browned. Remove from oven, cool and cut into bars.

Window washing tip: Use ½ cup rubbing alcohol in one gallon of water. Dry with paper towels or newspaper.

CANDY



CANDY



CHOCOLATE CARMEL TURTLES

54 carmels
3 tbsp. water
¾ lb. salted cashews or pecans
1 16-oz. pkg. chocolate chips or 4 oz. milk chocolate

Heat carmels and water in top of double boiler over boiling water until carmels are melted. Grease baking sheet. Arrange 36 groups of 4 cashews or 2 pecan halves split and arranged in groups of 4. Place 2″ apart on cookie sheet. Drop melted carmels by teaspoon on each group of nuts. Let cool 15 minutes. Melt chocolate over boiling water and drop by teaspoonful on each turtle. Spread with spatula.

EASTER NEST (MERINGUE FOR NEST)

4 egg whites
½ tsp. baking powder
1 cup white sugar
½ tsp. salt

Beat egg whites with baking powder until foamy, add sugar gradually and beat vigorously, add salt. Beat meringue until fine textured and stiff. Takes about 10 minutes. Grease muffin pans lightly and dust with cornstarch, shape nests with back of spoon. Bake at 250° for 45 minutes to 1 hour. Chocolate chips can also be folded into the meringue or coconut. After nests are baked open oven door and let cool in the oven. Fill with jelly beans. Tinted coconut makes a nice bed for the candy.

1-2-3 FUDGE

¼ cup margarine
4 sq. chocolate
1 lb. powdered sugar
1 egg
1 tsp. vanilla
3 tbsp. cream or milk
1 cup nuts

1. Melt margarine and chocolate over low heat.
2. Add remaining ingredients and beat until smooth.
3. Pour at once into buttered 8″ square pan. It will set as it cools.

CANDY

NEVER FAIL FUDGE

4 cups miniature marshmallows
⅔ cup evaporated milk
¼ cup butter
1½ cups sugar
¼ tsp. salt
2 cups chocolate chips
1 tsp. vanilla
½ cup chopped nuts

Combine marshmallows, milk, butter, sugar and salt in a pan. Cook stirring constantly over medium heat until mixture comes to a boil. Boil 5 minutes stirring constantly. Remove from heat and add chocolate chips. Stir until well blended. Add vanilla and nuts (do not beat). Pour into greased pan and chill. Makes 2½ lbs.

PEANUT BUTTER FUDGE

2 cups sugar
½ cup light corn syrup
½ cup water
¼ tsp. salt
1 tbsp. vinegar
2 tbsp. butter
2 tbsp. light cream or evaporated milk
⅓ cup peanut butter

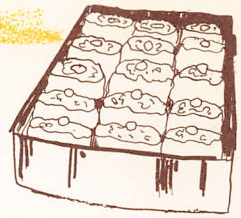
Combine sugar, syrup, water, salt, vinegar, butter and cream in a pan. Cook, stirring constantly until mixture boils. Continue to cook until 238° or soft ball stage. Remove from heat. Add peanut butter, do not stir. Cook to 110°. Beat until thick enough to hold shape when dropped from a spoon or until it loses its gloss. Pour quickly into 8" square, buttered pan. Cut in squares. Makes 1½ lbs.

TOFFEE

1 cup sugar
½ lb. butter or margarine
3 tbsp. water
6 plain hershey bars
½ cup pecans, chopped
1 tsp. vanilla

Place the sugar, butter and water in a heavy pan and cook for 10 minutes or until 285° F. is reached, stirring constantly to prevent scorching. Remove from fire and add vanilla. Pour into a buttered 9 x 13 pan and spread out. Let stand for 5 minutes and then lay the Hershey bars on top. After 1 minute spread the Hershey bars with a knife and sprinkle with the nuts. Let cool and cut in squares before it gets cold. When it is entirely cool break where it is cut.

CANDY



CHOCOLATE CREAM FUDGE

1 cup cream
2 cups sugar
½ cup cocoa
⅛ tsp. salt
2 tbsp. butter
1 tsp. vanilla
1 cup marshmallow whip
1 cup nut meats

Place the cream, sugar, and cocoa together in a saucepan over low heat and stir constantly until the sugar is dissolved. Cook without stirring to 242° F. or until a soft ball forms when a little of the mixture is dropped in cold water. Add butter, vanilla and marshmallow whip and beat until creamy. Add nutmeats, pour into a buttered pan and cut into squares.

PENUCHI

2 cups brown sugar
1 cup milk
¼ cup butter
1 tsp. vanilla
¼ tsp. salt
¾ cup chopped nuts

Cook sugar and milk together over a low flame. Stir well to dissolve the sugar. Continue stirring until mixture forms a soft ball when tried in cold water (236° F.). Cool slightly, add butter, vanilla, salt and beat until creamy. Add nuts and pour on greased pan. Cool and cut in squares.

LEMON BUTTER CARAMELS

1 cup sugar
1 cup light corn syrup
½ tsp. salt
1 cup cream
2 tbsp. butter
1 tsp. lemon juice
1½ tbsp. grated lemon rind

Combine sugar, syrup, salt and ½ cup of the cream and stir over a low flame until sugar is dissolved. Cook, stirring gently to 236° F. or until the mixture forms a soft ball when a little of it is dropped in cold water. Add the butter and the other ½ cup cream and continue to cook to 246° F. or until the mixture forms a very firm ball when tried in cold water. Remove from fire, add lemon juice and rind and pour into buttered pan. Cool, cut in squares and wrap in wax paper. For variety omit the lemon rind and add 1 cup coarsely chopped black walnuts.

CANDY

PEANUT BRITTLE

½ lb. salted peanuts
1 tsp. baking soda
½ tsp. vanilla
2 tsp. water
1½ cups sugar
1½ cups light corn syrup
¼ cup water
3 tbsp. butter

Chop peanuts. Combine soda, vanilla and 2 tsp. water in a cup and set aside. Grease a large metal tray. Combine, sugar, corn syrup and ¼ cup water in a deep saucepan. Bring to a boil, cook, stirring occasionally to 270° or until a hard ball forms. Add butter and cook stirring constantly to 300° or until a little syrup becomes brittle when dropped in cold water. Remove from heat, stir in soda mixture, add nuts, stir about ½ minute. Pour into tray and spread to ½" thickness with a greased spatula. When cold break into pieces. Makes 2 lbs.

CHOCOLATE PEANUT CLUSTERS

½ lb. sweet chocolate
⅔ cup sweetened condensed milk
1 cup whole peanuts or raisins

Melt chocolate in top of double boiler over boiling water. Remove from heat. Add sweetened condensed milk and peanuts or raisins and mix well. Drop by teaspoonfuls onto buttered baking sheet or plate. Chill for several hours before serving.

NEVER FAIL CARAMELS

2 cups white sugar
2 cups dark Karo
Pinch of salt
¼ lb. margarine

Boil 10 minutes stirring to prevent scorching. Slowly pour in 1 large can evaporated milk, stirring constantly, until blended. Boil about ½ hour or until a hard firm ball will form when dropped in cold water. Remove from heat. Add 1 tsp. vanilla and 1 lb. whole Brazil nuts. Let cool, stir occasionally. Pour into buttered 8x10" pan. Let stand overnight. Cut in squares and wrap each in wax paper.

CANDY



DIPPED COCONUTS AND CHOCOLATE COVERING

4 cups powdered sugar
2 cups coconut
1 tsp. vanilla
¾ cup mashed potatoes

Form mixture into small balls. Roll in chocolate covering.

Chocolate covering:
Melt 4 squares bitter chocolate, 1 bar German sweet chocolate and a small piece of paraffin. Cool before using as a coating.

MARSHMALLOWS

Toast 3 cups coconut in oven. Butter 7x10″ pan and line with toasted coconut, (reserve some for topping). Soften 1 envelope plain gelatin in ⅓ cup cold water in top of double boiler. Place over boiling water and stir until gelatin is dissolved. Pour ⅔ cup white corn syrup into large bowl of mixer. Add 1 tsp. vanilla and the sugar gelatin mixture. Beat on high speed until mixture becomes thick and soft, about 15 minutes. Pour into prepared pan and top with rest of coconut. Let stand in cool place until well set. To remove from pan, loosen around edges with knife and invert over a cookie sheet or board. Cut into squares with sharp knife dipped in cold water.

ANISE CANDY

Stir in saucepan:
1 cup white sugar
1 cup white Karo
⅓ cup cold water

Boil until it cracks in cold water and feels like glass. Remove from heat and add 1 tsp. anise oil and a few drops of red food coloring. Pour in greased square pan. Mark in squares with a knife.

SEA FOAM

1½ cups sugar
⅓ cup white syrup (Karo)
⅓ cup water
1 egg white beaten stiff
Almond extract
Nut meats if desired

Bring sugar, syrup and water to the hard ball stage (when tested in cold water). Slowly beat into the egg white and beat until thick and starting to thicken good. Add extract and pour into buttered platter. Cut in 1″ pieces.

CANDY

NEVER FAIL DIVINITY

3 cups sugar
¾ cup white syrup
1½ cups hot water
⅛ tsp. cream of tartar
4 egg whites
1 tsp. vanilla
1 cup nut meats
Red candied cherries

(Rapid boiling is required, so a large pan is needed. Heavy wearever or club aluminum is required so your syrup stays boiling as you pour into your beaten egg whites.) Combine sugar, syrup, hot water and cream of tartar. Boil till very hard ball stage. Pour very slowly into the beaten egg whites as electric mixer beats on medium speed. Just before it looses its glossiness add vanilla and nutmeats. Continue beating until it has lost all of its glossiness. Have a piece of wax paper 1½ to 2 yards long. (If you make them small the 2 yard is needed.) Drop on unbuttered wax paper. Top with slice of red candied cherry.

DATE-NUT FONDANT

⅔ cup sweetened condensed milk
1 tsp. vanilla
4 cups sifted confectioners' sugar
1 cup chopped nut meats
½ cup chopped pitted dates

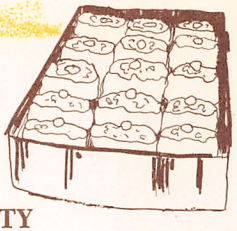
1. Combine sweetened condensed milk and vanilla. 2. Gradually add confectioners' sugar and mix well until smooth and creamy. 3. Add chopped nuts and dates; blend into sweetened condensed milk mixture. 4. Press into a square shallow pan 8x8x2 inches. 5. Chill until firm. Cut into 1 inch squares.

MINTS

1 egg white, unbeaten
4 tbsp. melted butter
¼ cup cold water
½ to ¾ tsp. peppermint flavoring
1 tsp. cream of tartar
2 lbs. powdered sugar
Pink and green food coloring

Mix ingredients to form a stiff dough. Divide into 3 parts. Color one part pink, one green and leave the remaining part white. Mix the food coloring well. Break off small pieces, roll into a ball the size of a marble, flatten with a fork dipped in powdered sugar. Let set on waxed paper several hours. Makes 7 dozen.

CANDY



ORANGE WALNUT DIVINITY

½ cup strained orange juice
½ cup water
1 tbsp. grated orange peel
Dash of salt
3 cups sugar
2 egg whites
½ cup chopped nuts

Combine juice, water, peel, salt and sugar in pan. Heat slowly until sugar dissolves, stirring occasionally, then bring to rapid boil and boil without stirring to 244°. Beat egg whites until stiff, but not dry. Slowly pour hot syrup in even stream over egg whites, beating constantly until mixture holds stiff peaks. Fold in nuts. Drop by spoonful onto waxed paper. Let stand until firm.

VALENTINE DIVINITY

3 cups sugar
¾ cup light corn syrup
¾ cups hot water
¼ tsp. salt

Put in heavy pan whose sides and bottom have been buttered. Stir constantly til it boils and then stir no more. Boil to the hard ball stage.

Beat two egg whites to soft peaks, add 1 pkg. cherry or strawberry Jello and beat to stiff peaks.

Gradually pour in syrup while beating on high speed on electric mixer. Add 1 cup nuts and drop by teaspoon, or pour into a buttered pan and cut into squares.

½ cup coconut may also be added. This is very good and keeps real well and would be pretty for a Valentine Party!

SPONGE CANDY

1 cup sugar
1 tbsp. vinegar
1 cup dark corn syrup
1 tbsp. soda

Combine and cook over medium heat, stir until the sugar dissolves. Continue cooking without stirring to 300° on candy thermometer. Remove from heat and quickly stir in soda. Mix well. Pour into lightly buttered 9x9″ pan. Do not spread, the candy spreads itself. Cool. Makes 1 lb.

CANDY

NOUGAT CANDY

1½ cups sugar
1½ cups white syrup
¼ cup honey
2 egg whites
1 cup shredded coconut
⅓ cup water
½ cup chopped walnuts
½ cup cut candied cherries
½ tsp. vanilla

Boil sugar, syrup and water until brittle, 300°. Beat egg whites stiff, add honey and beat thoroughly. Add cooked syrup mixture, beat until thick. Add vanilla and coconut. Press into pan and let stand several hours. Cut in bars and wrap in wax paper.

DATE LOAF CANDY

4 cups sugar
1 lb. dates, cut up
1 cup nutmeats
1 cup milk
1 tsp. vanilla
1 tbsp. butter

Mix ingredients together in large pan, stir and boil 8 min. Remove from heat and beat until stiff. Shape into loaf. Press half a pecan into surface for a pecan roll. Chill 24 hours. Slice to serve. Keeps well in refrigerator. Can be sliced as needed or rolled into balls and dipped in chocolate.

BUTTERSCOTCH

2 cups molasses
1 cup sugar
¾ cup butter
¾ tsp. almond extract

Put the molasses, sugar and ½ the butter in a pan and heat to boiling point. Boil 5 minutes. Add the rest of the butter and continue boiling to 290°. Stir constantly the last few minutes. Remove from heat and stir in almond extract. Pour into buttered pan, mark into squares with a knife when partly cool and snap apart when cold.

WALNUT CLUSTERS

Combine 1 cup brown sugar, ½ cup granulated sugar, 2 tbsp. light corn syrup, ¼ cup milk. Cook to 236°. Add 1 tbsp. margarine and 1 tsp. vanilla. Beat until creamy. Add 1½ cups walnut meats and stir until coated. Drop by spoonfuls on greased cookie sheet. Makes 2 dozen.

BEVERAGES



BEVERAGES



RUBY RED FROST

2 pints raspberry sherbet
1¼ cups sugar
1½ cups freshly squeezed lemon juice
1 cup freshly squeezed orange juice
1 qt. cranberry juice cocktail, chilled
2 bottles (28 oz. each) gingerale, chilled

Soften 1 pint of sherbet; scoop by spoonfuls into pitcher. Add sugar, lemon and orange juice; let stand a few minutes, stirring frequently, until sherbet melts. Pour over block of ice in punch bowl along with chilled cranberry juice and gingerale. Float scoops of remaining pint of sherbet on top. Makes about 3¾ quarts or 30 punch cup servings.

COFFEE EGGNOG

3 eggs, separated
1 cup light cream
½ cup sugar
1 pint milk
2 cups strong coffee
1 tbsp. vanilla
Pinch of salt
1 cup whipping cream or whipped topping
Nutmeg

Beat egg yolks until thick and lemon colored. Add cream, sugar, milk, coffee, vanilla and salt. Beat egg whites stiff but not dry. Fold in. Whip cream or topping and fold in. Pour into punch bowl and sprinkle with nutmeg. Serves 12.

ALMOND EGGNOG

6 egg yolks
¾ tsp. salt
½ cup sugar
6 cups milk, scalded
1 tbsp. almond flavoring
1 tbsp. vanilla
6 egg whites
Sprinkle of nutmeg
Slivered almonds

Beat egg yolks until light, add salt and sugar and blend. Add scalded milk, almond flavoring and vanilla. Beat egg whites until stiff and fold into mixture. Pour into punch bowl and sprinkle with nutmeg and slivered almonds.

EGG NOG

6 eggs
¾ cup sugar
1 pint cream
1 pint milk
1 oz. rum
¾ pt. whiskey

Separate eggs, add ½ cup sugar to yolks while beating and beat until light and fluffy, add ¼ cup sugar to whites after they have been beaten very stiff. Mix whites with yolks. Stir in cream and milk. Add rum and whiskey. Stir well. Serve very cold with nutmeg sprinkled on top.

"WITH OR WITHOUT" PUNCH

(2½ quarts)

6 oz. can frozen orange juice
6 oz. can frozen lemonade
6 cups water
#2 can unsweetened grapefruit juice
2 6-oz. bottles gingerale or soda water

Combine ingredients and chill.

REFRESHING PUNCH

Make a base of 1 qt. water and 2 tea bags, dilute with 3 gallons of water. Add 6 6-oz. cans frozen lemonade, 4 6-oz. cans frozen orange juice and 4 6-oz. cans lime concentrate. Stir to mix and add ½ gallon lime sherbert in round scoops.

CHRISTMAS PUNCH

1 pt. grape juice
1 cup orange juice
½ cup lemon juice
1 cup canned pineapple juice
1 cup water
1 cup sugar
Thinly peeled rind of one lemon
1 small bottle maraschino cherries, drained
1 qt. ginger ale

Combine fruit juices. Boil water, sugar and lemon rind together 5 minutes. Strain and when cold add to first mixture with cherries cut in slices. Chill. Just before serving add ginger ale. Serves 8.



HAPPY TIMES PUNCH

2 6-oz. cans frozen lemonade
1 6-oz. can frozen orange juice
9 cups water
5 pts. pineapple sherbert
1 qt. vanilla ice cream

Combine frozen concentrates, and water. Place sherbet and ice cream in the bottom of bowl. Break in small pieces with large spoon. Add juices and stir until sherbet and ice cream are partially melted. Makes 5 qts.

SHOOK UP PUNCH

2 tsp. instant tea or 1 tea bag
1½ cups boiling water
⅔ cup granulated sugar
¾ cup boiling water
¼ cup lemon juice
1 cup grape juice
¼ cup orange juice
6 oz. gingerale

Add tea to 1½ cups boiling water. Let stand 5 min. Cool. Dissolve sugar in ¾ cup boiling water. Cool. Combine tea, sugar, syrup, grape juice, lemon juice and orange juice. Before serving add gingerale and ice.

RHUBARB JUICE

Cut in small pieces 1½ lbs. rhubarb. Add 1 qt. water. Cook until fruit is soft. Squeeze through a double thickness of cheesecloth. Add 1 cup sugar, stir and heat to boiling point. Makes 3 pints. Rhubarb Punch: Stir and heat to the boiling point: 1½ qts. rhubarb juice, ½ cup sugar. Cool and add: ⅓ cup orange juice, 4 Tbsp. lemon juice, pinch of salt. Chill. Just before serving add 1 qt. ginger ale. Pour over ice in a punch bowl.

WITH OR WITHOUT PUNCH

2 large cans orange juice
1 large can grapefruit juice
2 large cans pineapple juice
2 large bottles gingerale
1 small bottle maraschino cherries, drained

Sugar to taste and plenty of ice. For a more potent punch, 1 pint of Bourbon may be added.

BEVERAGES

JELLO PUNCH

1 pkg. cherry jello
1 pkg. lemon jello
1 bottle gingerale

Dissolve jello with 2 cups hot water, add 2 cups cold water, 1 bottle gingerale. Serve with plenty of ice and garnish.

FRUIT COOLER

(Serves 4)

1 cup orange juice
1 cup pineapple juice
¼ cup lemon juice
2 cups gingerale

Chill all ingredients thoroughly and mix. Add gingerale just before serving.

MEXICAN CHOCOLATE

1 qt. milk
1 inch stick cinnamon
3 tbsp. ground coffee
2 sq. sweet chocolate
½ cup boiling water
½ tsp. vanilla
⅛ tsp salt

Heat milk to scalding with the cinnamon and coffee. Strain and add the chocolate melted in the boiling water. Heat again to boiling point, remove and add vanilla and salt. Beat until frothy and serve hot. Serves 6.

TO MAKE GOOD ICED TEA

Make double strength hot tea. Strain and pour over ice cubes while still hot.

FRUIT PUNCH

3 qts. pineapple juice
Juice of 8 lemons
Juice of 8 oranges
Juice of 3 limes
2 cups sugar
2 bunches mint
4 qts. ginger ale
2 qts. white soda
1 pint fresh strawberries, quartered

Mix fruit juices, sugar and mint and chill 2 hours. Just before pouring juices over a large cake of ice in a punch bowl, add ginger ale, white soda and strawberries. Serves 35.

BEVERAGES



ROOT BEER

1 bottle root beer extract
4 lbs. white sugar
½ cake compressed yeast
5 gallons warm water

Pour extract over sugar and mix well, then dissolve yeast in 1 cup lukewarm water. Add yeast to the sugar and extract mixture. Stir well, add warm water and bottle immediately. Place the bottles on their sides in a warm place and protect from changes in temperature until effervescent. After 48 hours the root beer is ready to drink.

ORANGE FLOAT

(6-8 servings)

⅔ cup evaporated milk
¼ cup lemon juice
1 tsp. grated lemon peel
1 tsp. grated orange peel
½ cup sugar
6 cups orange juice, chilled

Pour milk into ice cube tray and chill until partly frozen. Remove to small chilled bowl and whip until fluffy. Add lemon juice, grated peel, and sugar. Whip stiff. Return to tray and freeze firm. To serve fill glasses ⅔ full of chilled orange juice. Top each glass with a scoop of frozen whip.

STRAWBERRY FROST

Crush 1 pt. ripe strawberries, add ½ cup sugar and 1 cup cold milk. Beat until creamy and gradually add ¼ cup cream and another ½ cup milk, 2 Tbsp. lemon juice, 1 tsp. vanilla, pinch of salt. Pour in chilled glasses, about ½ full, add 2 scoops ice cream and fill with more of the strawberry mixture.

PARTY PUNCH

6 7-oz. bottles lemon lime carbonated soda
1 46-oz. can pineapple juice
1 pint cranberry juice
1 46-oz. can orange juice
1 qt. raspberry sherbert

Chill liquids in advance. At serving time, combine juices in a punch bowl. Gently pour in the soda. Add scoops of sherbet and serve. Makes 24 cups. It is not necessary to use raspberry sherbet, any other flavor may be used.

BEVERAGES

MAPLE SHAKE

¼ cup maple syrup
1 qt. milk
6 scoops vanilla or maple ice cream

Add maple syrup to milk and shake well. Fill glasses and add 1 scoop ice cream to each glass.

HOLIDAY PUNCH

1 large can pineapple juice
2 small cans (6-oz.) frozen lemonade
1 pt. bottle cranberry juice
1 qt. gingerale

Combine pineapple juice and frozen lemonade and cranberry juice in a punch bowl with ice cubes. Add gingerale just before serving. Cocktail cherries may be added.

FRUIT PUNCH

(Makes 2½ qts.)

6-oz. can frozen pineapple-orange or pineapple-grapefruit concentrate
1 ripe banana
3 cups cold milk

Partially defrost juice. Then combine all ingredients in blender and beat till creamy. Serve icy cold.

PARTY PINK PINEAPPLE PUNCH

Combine 5¾ cups pineapple juice, 1 cup lemon juice, 1 cup sugar and 1 pt. bottle cranberry juice. Stir. Add 2 qts. gingerale right before serving. Makes 4 quarts.

SUMMER SLUSH

12 oz. frozen lemonade
12 oz. frozen orange juice
2 cups strong green tea (2 tea bags and 2 cups water)
1½ cups bourbon or gin
7 cups hot water
2 cups sugar

Stir all together and freeze in 2 ½-gallon ice cream containers.

BEVERAGES



FROSTY ORANGE PUNCH

1 cup orange juice
1 cup lemon juice
1 cup corn syrup
2 cups cold water
1 qt. ginger ale

Combine fruit juices, corn syrup and water. Pour into refrigerator tray, freeze in cubes. Place a few cubes in each glass, fill glass with ginger ale. Garnish with orange slices.

SILVER FIZZ

1 egg white
2 tbsp. lemon juice
1 tbsp. sugar
Shaved ice
Carbonated water
Lemon peel
Maraschino cherries

Combine white of egg, lemon juice, sugar and shaved ice in a shaker. Mix thoroughly, fill glass with carbonated water and garnish with lemon peel and cherry.

THIRST QUENCHER

1 cup orange juice
1 cup unsweetened pineapple juice
¼ cup lemon juice
¼ cup maraschino cherry juice
1 cup ginger ale
2 tbsp. honey
1 pt. vanilla ice cream
2 tbsp. sliced maraschino cherries

Mix fruit juices and ginger ale, add honey, mix well. Chill thoroughly. Add ice cream, stir until blended. Serve in glasses, top with a sprinkling of cherry slices. Makes 1½ qts.

A good deodorizer for the bathroom is a bottle of lemon juice left uncorked.

BEVERAGES

GRAPE ICEBERG

1 pt. grape juice
1¾ cups water
¾ cup sugar
1½ cups orange juice
½ cup lemon juice
1 qt. gingerale

Freeze grape juice cubes in refrigerator tray. Make a syrup of water and sugar, cool. Add fruit juices and ginger ale. Pour over grape juice cubes. Makes 2 qts.

CRANBERRY REFRESHER

1 16-oz. bottle cranberry juice
1 12-oz. can pineapple juice
2¼ cups grapefruit juice

Mix the chilled juices. Add ice and a maraschino cherry. Serves 6.

EGG LEMONADE

1 egg, beaten
3 tbsp. lemon juice
3 tbsp. sugar
1 tbsp. crushed fruit, pineapple, peaches or berries
⅔ cup carbonated water

Combine chilled ingredients and shake or beat thoroughly. One serving.

FRUIT JUICE FLUFF

3 tbsp. orange juice
½ cup grape juice
1 egg white, stiffly beaten
2 tsp. powdered sugar
Dash of salt

Combine fruit juices. Beat egg white until frothy, add sugar and salt and beat until stiff. Stir egg white carefully into fruit juices.

BANANA EGGNOG

½ ripe banana
1 egg
2 tsp. sugar
¾ cup milk
Nutmeg

In a small mixing bowl, beat the banana until smooth. Add egg and sugar, beat thoroughly. Gradually add milk and beat until frothy. Pour into a mug and sprinkle with nutmeg.

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About the Authors

"50,000,000 Frenchman can't be wrong" and if that's a historical quote of merit . . . then WHTC area listeners couldn't possibly be wrong when they said, "There ought to be a "Talk Of The Town" cookbook.

Bill Gargano, station manager, and Juke Van Oss, Assistant Manager, co-hosts of the Talk Of The Town program have offered thousands of recipes throughout the 12 years of the program.

They have selected a collection of recipes that should please the palate of any gourmet as well as good old fashioned favorites that make every day cooking good fun for everyone.

Bill and Juke make no claims to being culinary experts, but after 12 years of hearing housewives airing what works best . . . cooks easiest . . . bakes better and is appreciated most by their families . . . are rather proud of the Talk Of The Town cookbook.

This cookbook, like its namesake, Talk Of The Town is a salute to the many listeners who have made it all possible.

So rather than thanking us . . . we'll thank you and dedicate the cookbook to the "Talk Of The Towns" listeners, contributors and advertisers.

